

Fantasy Fudge (Kraft)

One we always use.

3 c. sugar	2 c. Kraft Marsh. creme
3/4 c. butter <i>1 1/2 sticks</i>	1 c. chopped nuts
2/3 c. evap. milk	1 t. vanilla
1 12-oz. pkg. semi-sweet choc. bits	

Combine sugar, butter and milk; bring to a rolling boil, stirring constantly. Boil 5 min. over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts, and vanilla; beat until well blended. Pour into a greased pan. Cool; cut in squares.

Double this recipe for cookie sheet.

