

## Fantasy Fudge

(Doubled)

6 c. sugar

 $\frac{1}{2}$  c Parlay Margarine $4\frac{1}{3}$  c (12 oz. can) evaporated milk

4 6 oz. pkgs. semi-sweet choc pieces

4 c. Kraft Marshmallow Creams

2 c chopped nuts

2 teas. vanilla

Combine sugar, margarine & milk, bring to boil. Stir

5 min. over med. heat to soft-ball stage ( $238^{\circ}$ ).

Remove from heat, stir in choc. pieces. Add marshmallow  
creme, nuts & vanilla; beat until well blended.

Pour into a greased 13 x 9-inch pan.  
Cool; cut in squares.  $3\frac{1}{4}$  pounds