



Photo courtesy of Wisconsin Milk Marketing Board

## Delectable Holiday Chocolate Fudge

### Ingredients

- 2 1/2 cups sugar
- 1/2 stick Grassland butter
- 1 small can (3/4 cup) evaporated milk
- 1 jar (7 1/2 ounces) marshmallow fluff
- 3/4 teaspoon salt
- 3/4 teaspoon vanilla extract
- 1 large (12 ounces) package semi-sweet chocolate pieces
- 1/2 cup nuts (optional)

### Directions

1. Combine sugar, butter, milk, marshmallow fluff and salt in saucepan. Stir over low heat until blended.
2. Bring mixture to boil over moderate heat, being careful not to mistake air bubbles for boiling.
3. Then bowl slowly, stirring constantly for 5 minutes. Remove from heat.
4. Stir in vanilla and chocolate until chocolate is melted. Add nuts. Turn into a buttered 9x9-inch pan and cool.