



chocolate fudge

A RECIPE FROM CHEF RICHARD • MAKES 36 PIECES

ingredients

- 1 1/2 sticks of butter
- 3 cups granulated sugar
- 3/4 cups evaporated milk
- 12 oz semi sweet chocolate chips
- 7 oz jar of marshmallow cream
- 1 cup chopped walnuts or pecans
(omit to make nut free)
- 1 teaspoon vanilla

directions

- Grease an 8x8 inch glass pan and set aside.
- In a medium saucepan heat butter, sugar, and evaporated milk bringing it to a rolling boil. Stir constantly for 6 minutes.
- Remove from heat and stir in chocolate chips, marshmallow cream, chopped nuts, and vanilla.
- Pour into the 8x8 pan and let cool to room temperature.
- Once cooled, cover and chill in the refrigerator for several hours before cutting.