

Microwave Fudge

1 pound 10X sugar
½ cup cocoa
¼ pound butter or margarine (cut up and put in pieces around the bowl)
¼ cup milk
Approximately 2 cups Fluff marshmallow
Approximately 2 cups peanut butter (creamy or chunky)
Cook on high power approximately 1 minute & 35 seconds.
Mix and stir in 1 teaspoon vanilla. Spread in Pyrex dish. Freeze for 1 to 1½ hours.

Fudge

2 cups Nestles Semi Sweet Morsels
Combine 2/3 cup sweetened condensed milk, 1 tablespoon water and 1 teaspoon vanilla.
Stir into chocolate until smooth and satiny. Do not beat. Spread in greased pan 10x5x3" deep or drop by teaspoons on waxed paper. Chill till firm. Yield approximately 1¼ pounds.

Marshmallow Fudge

4½ cups sugar	Take off heat and add:
¼ pound butter	2 packages chocolate chips
1 can Carnation milk (tall can)	1 pint marshmallow cream
Cook 10 minutes – soft ball stage.	1 cup nuts
	1 tablespoon vanilla

Quick Chocolate Fudge

1 tall can (1-2/3 cups) evaporated milk	1 7½-ounce jar marshmallow cream
4½ cups sugar	3 6-ounce packages semi-sweet chocolate bits
¼ teaspoon salt	
1 stick butter	1½ cups coarsely chopped nutmeats

Butter two 9" square cake pans. In heavy saucepan combine undiluted evaporated milk, sugar, salt, and butter and stir over low heat until sugar has completely dissolved. DO NOT ALLOW TO BOIL UNTIL ALL SUGAR IS DISSOLVED. Bring to a boil and cook 5 minutes, stirring frequently with a spatula with a straight end. Remove from heat; quickly add marshmallow cream and chocolate bits. Beat vigorously until chocolate melts – one minute or less. QUICKLY stir in nutmeats and QUICKLY pour into prepared pans. Cook and cut into squares. Makes about 5 pounds.