

Fudge

Chocolate Fudge

Servings: 30

2 cups sugar

2/3 cup evaporated skimmed milk

12 marshmallows

1/2 cup butter or margarine

dash salt

1 package (6 oz) semi-sweet chocolate pieces

1 cup nuts, cut-up

1 teaspoon vanilla

Mix sugar, milk, marshmallows, butter and salt in a heavy 2-quart saucepan.

Cook stirring constantly over medium heat. Bring to a boil. Boil for 5 minutes or more (mixture will be bubbling all over on top). Remove from heat.

Stir chocolate into mixture until completely melted. Stir in nuts and vanilla. Pour into an 8-inch square pan and spread evenly. Cool.

Per Serving (excluding unknown items): 122 Calories; 6g Fat (40.9% calories from fat); 1g Protein; 17g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 40mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1 Other Carbohydrates.