

The recipe.

FANTASY FUDGE

Our classic fudge recipe that's famous for its smoothness.

3 cups sugar
 $\frac{3}{4}$ cup Parkay margarine
 $\frac{2}{3}$ cup (5 $\frac{1}{3}$ fl. oz. can)
evaporated milk
1 12-oz. package semi-
sweet chocolate pieces

1 7-oz. jar Kraft
marshmallow creme
1 cup chopped nuts
1 teaspoon vanilla

Combine sugar, margarine
and milk; bring to rolling boil,
stirring constantly. Boil 5
minutes over medium heat
or until candy thermometer

reaches 238°, stirring
constantly (mixture scorches
easily). Remove from heat;
stir in chocolate pieces until
melted. Add marshmallow
creme, nuts and vanilla; beat
until well blended. Pour into
greased 13 x 9-inch pan.
Cool; cut into squares.
Makes 3 pounds.