

## **Comal Pecan Farm**

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## **Foolproof Fudge Recipe**

## Ingredients (checklist)

- 1 (7-oz.) jar marshmallow crème
- □ 2/3 c. evaporated milk
- □ 1/4 c. butter or margarine
- □ 1-1/2 c. sugar
- □ 1/4 tsp. salt
- 1 (12-oz.) pkg. semi-sweet chocolate morsels
- □ 1 tsp. vanilla
- □ 1/2 c. chopped pecans

## **Directions**

- 1. Combine marshmallow creme, evaporated milk, butter, sugar and salt in 2-quart saucepan.
- 2. Bring to full boil, stirring constantly.
- 3. Continue to boil over moderate heat for 5 minutes, stirring constantly.
- 4. Remove from heat.
- 5. Stir in chocolate morsels and vanilla until smooth.
- 6. Stir in pecans and pour into greased 8-inch pan and let harden.

Note: For a variation, substitute butterscotch morsels.

Author: Sister Agnes Mary Klar Date First Published:05/21/2010 Prep Time: 45 minutes Cook Time: 60 minutes