

## **Carnation Famous Fudge**

### **Ingredients**

2 tablespoons butter or margarine  
2/3 cup evaporated milk  
1-1/2 cups granulated sugar  
1/4 teaspoon salt  
2 cups (4 ounces) miniature marshmallows  
1-1/2 cups (9 ounces) semisweet chocolate chips  
1/2 cup chopped pecans or walnuts, optional  
1 teaspoon vanilla extract

### **Instructions**

Combine butter or margarine, evaporated milk, sugar and salt in a medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil stirring constantly for 4 to 5 minutes. Remove from heat. Stir in marshmallows, chocolate chips, nuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into a foiled-lined 8-inch square baking pan. Chill until firm.