

## Easy Microwave Fudge

3/4 cup butter (1 1/2 sticks)  
3 cups sugar  
2/3 cup evaporated milk  
2 1/4 cups chocolate chips (any flavor)  
1 jar (7 oz) Jet-Puffed Marshmallow Crème  
1 tsp. Vanilla  
1 cup chopped nuts (optional)



Place wax paper in 7" x 10" casserole dish. Set aside.  
Have all other ingredients open & ready.

In large 4-quart bowl, microwave butter on high until melted.  
Swirl melted butter all around edges of bowl up to the rim.  
Add sugar and milk, stir well.  
Microwave on high 3 minutes, stir, scrape sides.  
Microwave another 3 minutes or until mixture boils, stir well, scrape sides.  
Microwave on high 3 minutes, stir well, scrape sides.  
Microwave on high 3 minutes, stir well, scrape sides.

Stir in chips until melted.  
Add marshmallow crème and vanilla. Stir until marshmallow crème is fully blended.  
Add nuts, stir.

Pour into prepared dish, spread evenly.  
Put in refrigerator approx. 15 minutes to start set process.  
Lift mixture out of the dish by holding onto the edges of the wax paper.  
Place on paper towel or paper bag, finish cooling at room temperature.  
Cut into squares after 2 hours. Will take several hours to firm set.  
Store fudge at room temperature.

Note:  
Check your microwave power. The Microwave used to test this recipe was 700 watts.  
If using more or less power, may need to adjust cook time.

To adjust consistency of fudge,  
Less cook time, fudge will be softer.  
More cook time fudge will be more firm (white chips need an extra minute).

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