

Judie's Creamy Vanilla Fudge

4 ½ C Sugar
2 Sticks Real Butter DO NOT SUBSTITUTE!!
1 - 13 ounce can Evaporated Milk
2 - 12 ounce packages Vanilla chips
1 - 7 oz jar Marshmallow Cream
1 ½ tsp Salt
1 TBLS Vanilla
1 Package Butter Brickle Chips

Melt butter, add sugar, evaporated milk & salt in a large pan.
Bring to a rolling boil.
Boil 9 minutes, stirring constantly.
Remove from heat, add vanilla chips immediately.
Stir, add Marshmallow Cream, fold in and mix until smooth.
Add Vanilla, Stir well.
Add in Butter Brickle chips and stir well again.
Pour into a 9 x 13 buttered pan and refrigerate.

Don't expect this fudge to last very long. It's super rich and super good!

Contributed by: Susie Devries from sister Judy