



Dairy Isle Chocolate Fudge

Ingredients

2/3 cup of Dairy Isle Evaporated Milk
2 tablespoons of Dairy Isle Butter
1 and 1/2 cups of Granulated Sugar
9 ounces Semi-Sweet Chocolate
2 cups White Mini Marshmallows
1/4 teaspoon of Salt
1 teaspoon vanilla extract
1/2 cup of Chopped Walnuts (optional)

Method

- Place milk, butter, sugar and salt in a heavy bottomed medium sauce pan (leave the nuts till later)
- Heat ingredients to a rolling boil for 5 minutes, stirring continuously.
- Remove from heat, add in chocolate, stir until melted
- Add in marshmallows, salt and vanilla, stir till marshmallows are melted and mixed in.
- Stir in the chopped walnuts (optional)
- Pour into an 8x8 glass or non-stick pan.
- Let fudge set up and cut into squares.