THE J.M. SMUCKER Co

Classic Five-Minute Fudge

Prep Time	Cook Time	Serves	Difficulty
5 mins	N/A	49	N/A

Ingredients

- 1 2/3 cups (400 mL) granulated sugar
- 2/3 cup (150 mL) **Carnation®** Evaporated Milk
- 2 tbsp (30 mL) butter
- 1/2 tsp (2 mL) salt
- 2 cups (500 mL) miniature marshmallows
- 1 1/2 cups (375 mL) semi-sweet chocolate chips
- 1 tsp (5 mL) vanilla extract
- 1/2 cup (125 mL) chopped walnuts (optional)

Directions

Step 1:

Line 8-inch (2 L) square baking pan with waxed paper; set aside.

Step 2:

Combine sugar, evaporated milk, butter and salt in medium saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in marshmallows, chocolate chips, vanilla and nuts (if desired) until marshmallows and chocolate melt and blend.

Step 3:

Pour into prepared pan. Chill until set 4 hours or over night. Cut into 1-inch (2.5 cm) squares. Store in refrigerator in sealed container.

Images