

Maple Walnut Fudge! OHhhh Yummm!!

Ingredients:

2 tablespoons butter or 2 tablespoons margarine
2/3 cup Carnation Evaporated Milk
1 1/2 cups granulated sugar
1/4 teaspoon salt
2 cups miniature marshmallows (4 ounces)
2 cups NESTLÉ® TOLL HOUSE® Premier White Morsels (12 oz package)
1/2 cup walnuts, chopped
1 1/2 teaspoons maple extract
to taste walnuts, Chopped (optional)

Directions:

Combine butter, evaporated milk, sugar and salt in medium, heavy duty saucepan.
Bring to a full rolling boil, stirring constantly, over medium heat. Boil, stirring constantly for 4-1/2 to 5 minutes.
Remove from heat. Stir in marshmallows, morsels, nuts and maple flavoring.
Stir vigorously for 1 minute or until marshmallows are melted.
Pour into buttered 13x9 inch baking pan.
(I used a square casserole) Cool until firm.
Cut into squares.
Makes about 50 pieces Makes a nice, creamy fudge!

source:tomatohero.com