

# Millionaire Fudge (Granny's Recipe Revisited)

## This Is Pretty Amazing!

When it comes to sweet treats, fudge is number one at our house. It doesn't really matter what type of fudge I'm making, the kids will devour it as if it was the last piece of food on Earth. Usually I try a new recipe almost every month, and if it's a good one, it is stored in my secret stash of dessert recipes.

Last week I made this awesome-looking fudge wreath recipe. I believe this was originally a holiday recipe, but who cares? It's still super delicious! If you think making a fudge wreath with decorations is a bit too Christmassy for the occasion, then just make this recipe and chill the fudge on a simple baking sheet instead. Or use those tiny candy tins – they would make a super cute presentation!

I wish I could have kept this wreath as a decoration for a little bit longer but it was gone in just a few minutes... Maybe I should make two next time, so that at least the other one would survive until the next day. Yeah, right!

To Make this Recipe You'll Need the following ingredients:

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

**Millionaire Fudge (Granny's Recipe**

## Revisited)

### Ingredients:

- 3 (12 oz bags) semi-sweet chocolate chips
- 2 (7 oz.) jars marshmallow creme
- 4 1/2 cups sugar
- 1 (12 oz.) can evaporated milk
- 1-1 1/2 cups chopped pecans (optional)

### Directions:

- Lay a long row of waxed paper on the counter for when fudge is spooned out of the pan.
- In a mixing bowl of an electric stand mixer using the paddle attachment, add the semi-sweet chocolate chips and marshmallow whip; set aside. (My Mother added her ingredients to a large mixing bowl)
- In a heavy large saucepan, add sugar, milk; bring to boil. Boil for 6 minutes, stirring constantly.
- Take off heat and pour mixture over the semi-sweet chips and marshmallow whip; beating on medium speed until mixture is creamy and smooth. (My Mother mixed her's by hand) Be sure not to over beat. Add pecans and fold in.
- The mixture will set up as it cools. Using a small ice cream scoop, scoop fudge and lay on prepared waxed paper or you can use two tablespoons; scoop with one and push the fudge out with the other one. Continue until all the fudge has been scooped out of the pan.
- Cool completely before moving them to a container.
- Cook's Note: The fudge can be poured out in a butter sheet pan if you are not able to scoop all the fudge before it hardens. Sometimes I do this if I am making it by myself.

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