

Toll House Famous Fudge – This Recipe Is Like A Dream!

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.

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INGREDIENTS:

1 1/2 cups granulated sugar
2/3 cup (5 fl.-oz. can) NESTLÉ® CARNATION® Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1 1/2 cups (9 oz.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
1/2 cup chopped pecans or walnuts (optional)
1 teaspoon vanilla extract

INSTRUCTIONS:

LINE 8-inch-square baking pan with foil.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into 48 pieces.

FOR MILK CHOCOLATE FUDGE:

SUBSTITUTE 1 3/4 cups (11.5-oz. pkg.) NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels for Semi-Sweet Morsels.

FOR BUTTERSCOTCH FUDGE:

SUBSTITUTE 1 2/3 cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels for Semi-Sweet Morsels.

FOR PEANUTTY CHOCOLATE FUDGE:

SUBSTITUTE 1 2/3 cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Peanut Butter & Milk Chocolate Morsels for Semi-Sweet Morsels and 1/2 cup chopped peanuts for pecans or walnuts.

Source : allrecipes.Com

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