

# Grandpa's Awesome Fudge

May 31st, 2021

**This recipe serves: 8**

Prep Time: 00:15

Cook Time: 00:15

This family fudge recipe was developed and refined by Grandpa. It can be modified by adding Mint extract, Orange zest, Cherry extract, or a plethora of other flavorings. The initial recipe from Grandpa yielded 5 pounds of fudge. This recipe has been adjusted to yield 1 pound of fudge.

## Ingredients:

- 1.5 Tablespoons Unsalted Butter
- 2.5 Ounces (70 grams) Evaporated Milk
- 2/3 Cup Sugar
- 1/4 Teaspoon Vanilla
- 3.25 Ounces (92 Grams) Semi-Sweet Chocolate Chips
- 3.25 Ounces (about 30) Miniature Marshmallows (fresh Marshmallows, not dried out)
- 3 Tablespoons (1.5 Ounces) Chopped/Crushed Nuts - Almonds, Walnuts, Peanuts, Macadamia, etc. (optional)

## Directions:

Prepare all the ingredients before you begin cooking the Fudge.

Line up all of the pre-measured ingredients, in the order that you will use them.

Melt the Butter in small (3 quart) pot.

Remove from the heat and add Milk and Sugar. Stir until smooth.

Place on medium-high heat and stir constantly until the mixture reaches a rolling boil.

Reduce the heat to medium-low. Make sure that the Syrup continues to boil.

The temperature with a candy thermometer should be maintained **between 135° F to 145° F.**

**Boil for 6 minutes, stirring constantly.**

Remove from the heat and stir in the Vanilla.

Add the Chocolate Chips and stir quickly until they are fully melted.

Add the Marshmallows and stir quickly until they are fully melted.

Ensure that the Marshmallows are fully integrated.

Add the Nuts, if desired, and mix well.

Pour into a small ( 4x6 ) bread pan and cool.

Cut into bite-sized squares.

Yield: 1 pound

## Ingredients for Original 5 Pound Yield:

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- 1 Stick (1/4 Pound) Unsalted Butter
- 1 Can (12 Ounces) Evaporated Milk
- 3 Cups Sugar
- 1 Teaspoon Vanilla
- 1 lb Semi-Sweet Chocolate Chips
- 1 lb Miniature Marshmallows
- 1 Cup Chopped Walnuts

For the original 5 pound yield, boil the Syrup for 7.5 minutes.