

MILLION DOLLAR FUDGE

A recipe Wayne & Janelle's mother made when they were kids. It's an oldie, so you have to adjust for the new sizes of chocolate bars and so on!

In large saucepan, mix:

1 can condensed milk, lg.

4 ½ c. sugar

Stir over low heat until small ball appears in cold water. (This takes a long time. It drove us crazy as kids! But don't jump the gun or the fudge won't set!) If the ball forms in cold water, *and* a spoonful holds together, then:

Add:

2 pkg. Chocolate chips (12 oz.)

2 lg. Semi-Sweet or Dark Hersheys Bars, 9 ¾ oz each

½ c. butter

2 squares unsweetened chocolate

1 pint jar marshmallow crème

1 c. walnuts (optional)

Stir to melt. Mix thoroughly. Pour into buttered pan 13x9x2. Refrigerate to finish the setting process.