

Gloria's Fudge
(Gloria Hintze)

1½ c. small marshmallows	4 c. sugar
2½ pkgs. Hershey Bars (8 oz. size)	1 evaporated milk
1 pkg. Semi-sweet chocolate chips (12 oz.)	2½ c. small marshmallows
1 c. butter, in chunks or melted	1 lb. chopped walnuts
	2 t. vanilla

Freeze 1½ cups of small marshmallows in a plastic bag. Mix broken Hershey bars, chocolate chips and butter, 4 cups of chopped walnuts and vanilla. Set aside.

In a saucepan, mix the sugar, evaporated milk and 2½ cups marshmallows. Stirring constantly, bring to a medium boil and boil for 5 minutes (we always did it under, like 4 or 4½ minutes to make it turn out more creamy and melt in your mouth. Depends on how creamy and soft you want it to turn out).

Pour onto the chocolate mixture. Beat by hand until the chocolate melts and the mixture is smooth. Stir in the frozen marshmallows and pour into a 9x13 pan and a 8x8 pan. Cover and refrigerate. Cut when cool.

Yields 10 dozen pieces.

If you would prefer to not have the rocky road effect then just add the 1½ cups of marshmallows to the chocolate mixture at the beginning.

Can add Carmel, peanuts or other nuts, candy bars, cookies, etc.