



Christmas Traditions
(what would they be without our Family Favorite Recipes)

Millionaire's Fudge
A Grandma Elaine Canutt's Christmas Tradition

Heart of the Savior Ministries Inc.

INGREDIENT LIST

- 3 packages Bakers Semi-sweet Chocolate (chopped in pieces in big bowl)
- 2 - 7 oz jars Marshmallow Cream
- 1 tsp. Vanilla
- ½ cup Real Butter (sliced up)
- 2 cups Chopped walnuts
- 4 and ½ cups Sugar
- 1 - 13 oz can Carnation Evaporated milk

DIRECTIONS

Cut up chocolate and put in big bowl. Add the two jars marshmallow cream, vanilla and ½ cup butter that has been sliced up and walnuts. Gently mix and set aside.

Bring to boil 4 ½ cups sugar, 1 can evaporated milk. Stir until boiling. Do not scorch or let boil over. Turn heat down and cook slowly for six minutes, stirring constantly.

Pour hot sugar/milk mixture over contents in bowl and stir until well mixed.

Pour into a large buttered pan (9 x 13), cool and cut into squares. Store in a covered container.

NOTE: Use real butter not margarine and do not use Bakers German Chocolate as it will not set up properly