

Gramoran's Fudge

*1 ½ sticks of butter
6 Cups granulated sugar
1 (12 oz.) can evaporated milk*

*1 - 12 oz. bag chocolate chips
11-12 oz. chocolate almond bark, chopped in small chunks (use tip of knife and push down on the chunk to divide it into smaller pieces.)
1 oz unsweetened chocolate chopped
1 serving spoon of marshmallow fluff*

Before starting, chunk your chocolate and have the rest of your last 4 ingredients ready to put in the fudge at the end.

In a large saucepan, melt butter. Add sugar and evaporated milk and mix well. Return to stove and bring to a boil over medium heat...watch carefully, and stir with wire whisk. When the mixture just begins to come to boiling, set timer for 5 minutes. When mixture is at full boil you may lower heat. Mixture will continue to boil and you should stir often with wire whisk during the 5 mins to keep from burning.

Remove the butter mixture from heat and immediately add the last 4 ingredients. Quickly mix well and then pour into aluminum foil pans. This recipe makes 8 "au gratin potato pans" or 4 large round and 4 small round pans. Base your pan size according to the portions you want to give.

Best eaten within a few days...but if you are making lots store in refrigerator until used or given.

Enjoy!!!! I used to sit on the kitchen counter and watch my Mom ("Gramoran") make this recipe every Christmas. We would have people requesting my Mom's fudge from all over. We delivered to our neighbors and friends every Christmas, probably at least 20-30 families. And she still makes at least 2 -3 dozen pans every year to give away. Once you start people will be asking for it every year! Happy Holidays!