

## EASY TO MAKE PERFECT EVERY TIME MICROWAVE PECAN FUDGE

Preparation time: 10 minutes plus cooling

Microwave cooking time: 11 and one-half minutes

Ingredients:

$\frac{3}{4}$  cup (one and one-half sticks) margarine or butter

3 cups of sugar

1 can (5 oz. ) evaporated milk ( $\frac{2}{3}$  cup)

1 package (12 oz. ) semi-sweet chocolate chips(I use mint flavored chocolate chips)

1 jar (7 oz) Jet Puffed Marshmallow Crème

1 cup chopped pecans or walnuts

1 teaspoon of vanilla

Microwave:

Lightly grease 13 x 9 in or 9 in or square pan. Microwave margarine or butter in 4 quart microwavable bowl or casserole on HIGH for one minute or until melted. Add sugar and milk: mix well. Microwave on HIGH for 5 minutes or until mixture begins to boil; stirring after 3 minutes. Mix well: scrape bowl.

Microwave on HIGH for 5 and one-half minutes, stirring after 3 minutes.

Gradually stir in chips until melted. Add remaining ingredients, mix well. Pour into prepared pan. Cool at room temperature, cut into squares. Makes 3 pounds.

Wanda Clary