

# FRENCH SILK FUDGE

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comments

Easy recipe and it's heavenly.

notes

Butter a 13" x 9" x 2" pan (or 8"x8" if you wish a thicker piece).

Makes 2 pounds of fudge.

## Ingredients

prepare in advance

### Measure

2 cups powdered sugar  
 2/3 cups cream or 1 small can evaporated milk  
 2 cups miniature marshmallows  
 3 cups (18 oz.) semi-sweet chocolate chips  
 2 T vanilla

### Chop

1 cup nuts (I like pecans)

### Have available

1 stick butter

complete recipe

Mix the powdered sugar and the cream in A large microwavable bowl (4 qt. capacity).

Microwave on full power for 3 minutes.

Remove and stir.

Return and cook an additional 3 minutes.

Stir in the butter and marshmallows.

Add chocolate chips, vanilla, and chopped nuts.

Pour into a buttered 8" x 11" pan.

Chill.

Cut in small pieces.