

Karen Messenger

CREAMY CHOCOLATE PECAN FUDGE

To start; butter a large sheet pan.

4 ½ cups sugar	1 pack semi-sweet chocolate chips
1 large can evaporated milk	3 cups pecans, medium chopped
2 sticks butter	1 teaspoon of vanilla
1 jar marshmallow cream	

Combine sugar and evaporated milk in a large candy pot. On medium heat bring ingredients to a soft boil state (about 12 minutes). Add butter, marshmallow cream and chocolate chips. Beat well until it begins to thicken. You really need to beat this quickly and don't let it become too hard in the pot. Once it thickens, quickly add the pecans and vanilla. Working quickly, mix well and pour into the large buttered sheet pan to cool. Tap (like a short drop) pan on counter a few times to get air bubbles out and help the fudge evenly spread on the pan. As it cools, it will harden. Cut into very small squares when cool. It is rich so small pieces are better.

*Karen Messenger shared her grandmother's,
Rita Marie Oubre, old family recipe.*