Dad's Favorite Christmas Fudge

My mom makes this fudge every Christmas my dad always eats it all before the rest of the family can eat any. My mom has to make a second batch for everyone else.

Ingredients

1 cup of sugar
6 tablespoons of butter or margarine
⅔ cups evaporated milk
2 cups semi sweet chocolate chips (12 ounce bag)
(1) 7 oz. jar Jet Puffed Marshmallow Creme
1 teaspoon vanilla
1 cup chopped walnuts (optional)

Instructions

- 1. Line a 7" x 11" baking pan with foil and spray with non stick cooking spray. Set aside.
- 2. In a medium sized pot, bring sugar, butter, and evaporated milk to a rolling boil over medium heat. Boil for 5 minutes, stirring constantly
- 3. Remove from heat and stir in chocolate chips and marshmallow creme. Stir until completely melted.
- 4. Add vanilla and mix well. If you are using nuts add them now.
- 5. Pour into prepared pan and let cool completely.
- 6. Lift foil out of pan and cut into small squares.