

JOANN UTTER'S

Fall Festival Fudge

Makes 7 lbs. Modified from Maxine Elmont.

INGREDIENTS

- **4 c** sugar
- **½ c** butter
- **13 oz** evaporated milk
- **4 c** chocolate chips
- **10 oz** large marshmallows
- **1 tsp** vanilla
- Pinch of salt
- Chopped walnuts (optional, unless you're JoAnn)

METHOD

1. Line a 9×12 pan with greased foil.
2. Combine sugar, butter, and evaporated milk in a large saucepan. Bring to a full rolling boil and boil for 6 minutes (soft ball stage).
3. Remove from heat and quickly beat in the chocolate chips, marshmallows, and vanilla. Beat until it starts to lose its gloss.
4. Quickly stir in nuts (optional). Pour into the prepared pan.
5. Let sit for several hours to firm up. Store in the refrigerator.

In loving memory of JoAnn Ella Ahrendt Utter

September 15, 1942 – November 19, 2026