

## Maple Walnut Fudge

Recipe Cookbook: Nestle® Very Best Baking

Prep Time: 10 minutes    Cooking Time: 5 minutes    Refrigerating time: 3 hours

### INGREDIENTS:

2 TBS butter or margarine

2/3 C NESTLÉ® Carnation® Evaporated Milk

1 1/2 C granulated sugar

1/4 tsp salt

2 C miniature marshmallows

1 package (12-oz) NESTLÉ® TOLL HOUSE® Premier White Morsels

1/2 C walnuts, chopped

1 1/2 tsp maple flavoring

50 walnut halves or pieces

### DIRECTIONS:

LINE 13x9" baking pan with foil.

COMBINE butter, evaporated milk, sugar + salt in medium, heavy-duty saucepan - bring to full rolling boil, stirring constantly, over medium heat. Boil, stirring constantly, for 4 1/2-5 minutes. Remove from heat.

STIR in marshmallows, morsels, nuts & maple flavoring. Stir vigorously 1 minute or till marshmallows are melted. Pour into prepared baking pan. On top of fudge, place nut halves in rows spacing about 1/2" apart. Press into fudge; refrigerate until firm. Cut into squares with 1 nut half per square.

Serves: 50 pieces