FANTASY FUDGE

3 cups sugar
3/4 (1-1/2 sticks) butter or margarine
1 can (5 oz.) evaporated milk
2 cups (12 oz.) Semi-Sweet chocolate chips
1 jar (7 oz.) JET-PUFFED Marshmallow cream
1 teaspoon pure vanilla extract
1 cup walnuts, chopped, optional

1. Line a 9-inch square baking pan with foil.

2. Bring sugar, butter and evaporated milk, in a 4-quart heavy bottom sauce pan, over medium-high heat, to a boil. Reduce heat to medium. Continuing stirring for 5 minutes or until candy thermometer reaches 234 degrees F. Remove mixture from heat.

3. Immediately, add marshmallow cream; stir until blended, Add vanilla; stir until blended. Add chocolate chips and blend until all chocolate chips have melted and fudge is smooth.

4. Pour in prepare pan. Cool 1 hour. Cut into squares.

Makes 24 (1-inch) squares