

# William & Greg Family Recipes

## Fantasy Fudge

Irene Koch Syrone

- 3 C. Sugar
- $\frac{3}{4}$  C. Margarine
- $\frac{2}{3}$  C. Evaporated Milk
- 2 C. Semi-Sweet Bits (optional)
- 1 tsp. Vanilla
- 1 C. Chopped Nuts (optional)
- 1 – 7 oz. Jar Marshmallow Creme
- 2 Tbsp. Peanut Butter



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Combine sugar, margarine, milk. Bring to a rolling boil, watch for scorching. Stir constantly. Boil for 5 minutes over medium heat. Add marshmallows creme and chocolate bits. Add vanilla. Stir well until bit are melted and blended well. Pour into buttered pan. Cool, cut, and eat.