

BUTTERSCOTCH FUDGE



- 1 ½ cups sugar
- 5 oz. evaporated milk
- 2 Tbsp butter
- ¼ tsp salt
- 2 cups mini marshmallows
- 1 ⅔ cups butterscotch chips
- ½ cup chopped nuts
- 1 tsp vanilla

Have a grown up help you melt down all of the ingredients except the butterscotch chips and marshmallows. Be careful! It will be really hot!

Bring to a rolling boil and stir constantly for three minutes to let the sugar melt. Grease a small square cake pan with butter or “Pam”. Or, line with parchment paper. After the three minutes, remove from heat and mix in the chips and marshmallows. Pour into the pan and put in the fridge for 2 hours.

Cut into squares and enjoy!

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