

## **Mamie's Million Dollar Fudge**

4 1/2 cups sugar  
pinch of salt  
2 tablespoons butter  
1 tall can evaporated milk  
12 ounces semi-sweet chocolate bits  
12 ounces German-sweet chocolate  
1 pint marshmallow cream  
2 cups nutmeats

Boil the sugar, salt, butter, evaporated milk together for six minutes.

Put chocolate bits and German chocolate, marshmallow cream and nutmeats in a bowl. Pour the boiling syrup over the ingredients. Beat until chocolate is all melted, then pour in pan. Let stand a few hours before cutting.

Remember it is better the second day. Store in tin box.