

## Mary Kay's Butterscotch Fudge!

(Christmas Cookie Exchange 2008)

\*1 ½ cups granulated sugar

\*2/3 cup (5oz. can) Evaporated Milk

\*2 Tbls. Butter/Marg.

\*¼ tsp. salt

\*2 cups miniature marshmallows

\*1 2/3 cups (11oz. pkg.) Butterscotch morsels

\*½ cup chopped nuts

\*1 tsp. vanilla extract

Line 8 inch square baking pan with foil.

Combine sugar, evaporated milk, butter and salt in medium, heavy duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil and stir constantly for 4-5 minutes. Remove from heat.

Stir in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan, refrigerate for 2 hours or until firm. Lift from pan, remove foil. Cut into 48 pieces.