



Ingredients:

- 2/3 cup can milk
- 1 2/3 cup granulated sugar
- 1/2 teaspoon salt
- 1 1/2 cups mini marshmallows
- 1 1/2 cups chocolate chips (white, milk or dark)
- 1 teaspoon vanilla
- 1/2 cup chopped nuts (walnuts, pecans, cashews, peanuts)

Preparation:

Prepare an 11x7x2 rectangular pan with a light greasing of butter, line with parchment paper and grease, if you desire to remove as a whole.

In a separate bowl pour marshmallows, chocolate chips & chopped nuts set aside. Have vanilla handy as I have forgotten it in the heat of the moment many times.

In quality, saucepan bring to rolling boil, over medium heat, milk, sugar salt. Cook for 5 minutes continuously stirring.

Remove from heat and mix into hot pan dry ingredients. Mix until marshmallows dissolve. ADD VANILLA! Scrape into prepared pan. Cool completely before turning out to cut candy.

Cast lots for who gets to lick the spoon & pan.

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