

## WHITE FUDGE

**1½ c. sugar**  
**½ c. butter**  
**⅔ c. evaporated milk**  
**7 oz. marshmallow cream**

**3 c. vanilla chips**  
**½ tsp. vanilla**  
**2 c. nuts**

Lightly grease 9 x 9 x 2-inch pan and set aside. Heat sugar, butter and marshmallow cream in heavy saucepan over medium heat until mixture boils, stirring constantly. Boil and stir for 5 minutes. Add chips and vanilla and stir until chips are melted. Stir in nuts. Immediately spread in pan. Refrigerate overnight. Cut in 1-inch squares.

Betty Wagner

## PEANUT BUTTER YUMMIES

**2 c. peanut butter**  
**½ c. butter or margarine, melted**  
**3 c. crispy rice cereal, crushed**

**3½ c. confectioners' sugar**  
**2 (8-oz.) milk chocolate candy bars**

Mix peanut butter, butter, cereal and confectioners' sugar. Form into 1-inch balls. Melt bars in a bowl in the microwave. Dip balls into the melted chocolate. Place on waxed paper until cool.

Ruby Farrell

## EASY PEANUT CANDY

**1 (12-oz.) pkg. semi-sweet  
chocolate chips, or milk chocolate  
chips**  
**1 (12-oz.) pkg. peanut butter chips**

**1 c. chunky peanut butter**  
**10 oz. mini marshmallows**  
**1 c. dry roasted peanuts**

Melt chocolate chips, peanut butter chips and peanut butter in glass bowl in microwave. Use low setting so chocolate won't burn. Stir until well blended. Quickly add marshmallows and peanuts. Mix well. Press into 9 x 13-inch pan. Cool completely and cut into squares.

Carolyn Enix

## MICROWAVE CARAMEL CORN

**3 qt. popped corn**  
**1½ c. peanuts, opt.**  
**1 c. packed brown sugar**  
**½ c. butter**

**¼ c. light corn syrup**  
**½ tsp. salt**  
**½ tsp. soda**

Place popped corn in brown paper bag. Set aside. Combine brown sugar, butter, corn syrup and salt in 2-quart glass bowl. Microwave on high for 3-4 minutes. Stir after each minute. Mixture will come to a boil. Microwave 2 more minutes. Remove and stir in baking soda. Pour syrup mixture over popped corn, close bag and shake well. Microwave for 1½ minutes. Remove and shake again. Microwave for 1½ minutes more. Shake bag and pour onto large cookie sheet to cool. Separate into

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