

GOLD BRICK CANDY

4½ cups sugar	1 7-ounce jar marshmallow creme
1 large can evaporated milk	1 cup margarine
3 6-ounce packages chocolate chips	3 to 4 cups chopped pecans

Combine sugar and milk in a medium saucepan; cook over low heat until mixture reaches boiling point. Remove from heat; stir in remaining ingredients until all are dissolved. Pour into a buttered pan; let stand until firm. Cut into squares to serve. Yield: 3 to 4 dozen.

Mrs. Henry Hess (Peggy)

Avoyelles Parish (Moreauville)

Candies