

DOUBLE-DECKER FUDGE

1 c. peanut butter chips $\frac{3}{4}$ c. evaporated milk
1 c. semi-sweet chocolate chips $\frac{1}{4}$ c. butter or margarine
2 $\frac{1}{4}$ c. sugar 1 tsp. vanilla
1 $\frac{3}{4}$ c. (7 oz. jar) marshmallow creme

Put peanut butter chips into one mixing bowl and chocolate chips into another; set aside. Butter 8 inch square pan; set aside.

Combine sugar, marshmallow creme, milk and butter in heavy saucepan. Cook over medium heat, stirring constantly until mixture boils; continue cooking and stirring for 5 minutes (soft ball stage). Stir in vanilla. Stir half of mixture into peanut butter chips until smooth and melted. Stir other half into chocolate chips. Quickly spread peanut butter mixture into 8 inch pan and then spread chocolate mixture over peanut butter mixture. Cool. Cut into 1 inch squares.

Geraldean Duchesne

EASY FUDGE

4 tbsp. cocoa $\frac{1}{2}$ c. evaporated milk
2 c. sugar $\frac{1}{3}$ c. white Karo

Bring to a hard boil and boil 3 minutes.

Add:

$\frac{1}{2}$ stick butter ($\frac{1}{4}$ c.) 1 tsp. vanilla

Cool and beat until thickened. Drop by teaspoon onto waxed paper.

Geraldean Duchesne