



4 c. sugar

1 c. butter

1 c. milk

1 T. vanilla

25 large marshmallows

12 oz semi-sweet chocolate chips

12 oz milk chocolate chips

2 oz Bakers unsweetened chocolate chunks

1 c. chopped walnuts (optional)

Mix sugar, milk, vanilla & butter; bring to a boil and boil for 2 minutes. Turn off heat. Add marshmallows, stir until melted. Add chocolates, stir until melted, and then add nuts.

Pour into greased pan, and allow cooling before cutting. Sets up fast! Makes 5 lbs.

Pat's Fannie May Fudge

Christmas 2017
(from Home Sewn By Us)

Nona's Classic Sugar Cookie

3 c. powdered sugar

2 c. butter, softened

2 t. vanilla

1 t. almond extract

2 egg, room temperature

5 c. flour

2 t. baking soda

2 t. cream of tartar

Beat sugar, butter, vanilla, extract and eggs until smooth. Add dry ingredients just until mixed.

Chill min 2 hrs. Roll out 1/8" thick, cut into shapes. 375 degrees, 5 to 7 min. Makes 8 doz 3" size

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