

Mamie's Million Dollar Fudge

from *Mamie Doud Eisenhower*

4½ cups sugar
pinch of salt
2 tablespoons butter
1 tall can evaporated milk
12 ounces semi-sweet chocolate bits
12 ounces German-sweet chocolate
1 pint marshmallow cream
2 cups nutmeats

Boil the sugar, salt, butter, evaporated milk together for six minutes.

Put chocolate bits and German chocolate, marshmallow cream and nutmeats in a bowl. Pour the boiling syrup over the ingredients. Beat until chocolate is all melted, then pour in pan. Let stand a few hours before cutting.

Remember it is better the second day. Store in tin box.

