

Marshmallow Fudge Cookies

2 squares chocolate shaved	1 tsp vanilla extract
1 cup evaporated milk	3 cups graham cracker ^{crumbs}
2 cups sugar	1 cup walnut meats,
$\frac{1}{4}$ tsp. salt	finely chopped
1 tb. butter	

$1\frac{1}{2}$ packets (24) marshmallows cut in quarters

Combine chocolate and milk and heat over low heat until chocolate is melted. Add sugar and salt, then stir until dissolved. Cook until mixture reaches soft ball stage (228 degrees F). Remove

from heat and add butter. Cool slightly, then
add marshmallows, vanilla extract, graham
cracker crumbs and walnut meats. Mix
well. Press into well greased shallow pans.
Chill eight to twelve hours, ^{or} over night,
then cut into squares.