

Baileys Fudge

Ingredients:

4 1/2 cups sugar
1 can evaporated milk -- (1 oz) (1 to 12)
1/2 lb butter
2 pkgs milk chocolate chips
1 pkg semi-sweet chocolate chips
2 jars marshmallow cream
2 tsp vanilla
2/3 cup Baileys Irish Cream
2 cups chopped nuts -- optional

Put chocolate chips, marshmallow cream, vanilla, Baileys, and nuts in a very large bowl. Set aside for later. Bring butter, sugar, and milk to the boil and then cook slowly for 11 minutes, stirring constantly. Pour milk mixture over the other ingredients and stir slowly to blend (do not use mixer.) Pour into a buttered 9 x 13-inch or 10 x 15-inch pan and chill. Makes about 5 pounds.