

Deep Dark Fudge

1½ c. sugar
1 (7-oz.) jar marshmallow creme
1 (5-oz.) can evaporated milk
¼ c. butter or margarine
2 c. Hershey's® dark chocolate chips
½ tsp. vanilla

Recipe Submitted By: Donna Shedd

Christmas Eve Peppermint Punch

2 qt. eggnog
2 qt. ginger ale
1 gal. peppermint ice cream
2 c. heavy cream
1½ c. peppermint candy, crushed

Recipe Submitted By: Granny Caitlin (Dee's Grandmother)

RECIPES OF THE MONTH

Line a 9-inch pan with foil. Butter foil; set aside. In a heavy saucepan, combine sugar, marshmallow creme, evaporated milk, and butter. Cook over medium heat, stirring constantly. Bring to a full boil; boil for 5 minutes. Remove from heat and add chocolate chips and vanilla; stir until chips are melted. Pour mixture into prepared pan and refrigerate for 1 hour or until firm. Cut into squares. Store fudge tightly covered in a cool, dry place.

In a large punch bowl, combine eggnog and ginger ale; stir. Add peppermint ice cream in scoops. Top with cream and peppermint candy; serve immediately. Yields 2 gallons.



Created By: Dee Lynn Braman and Friends

From: Victoria, TX

Proceeds Support: Dorothy H. O'Connor Pet Adoption Center

Special Features:

Dee and her friends have created the ultimate holiday season cookbook – *All My Friends Are Flakes: Christmas Calories V. Bold*, colorful artwork on the cover and divider set evokes a bright holiday spirit, and the extra large 3-Ring binder is filled with good cheer and over 1,200 recipes. We're guessing Dee's friends really like to cook...and eat!

