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CHOCOLATE FUDGE POPCORN

**TWO GREAT
TREATS COME
TOGETHER AS ONE**

TIME

COOK TIME:

10 MINUTES

COOL TIME: 2 HRS

YIELD

30 PIECES

Ingredients:

10 cups popped popcorn

2 cups brown sugar

1 cup sugar

1 12 ounces can evaporated milk

1/2 cup butter

1 jar marshmallow cream

12-ounce bag peanut butter morsels

12-ounce bag milk chocolate morsels

1 teaspoon vanilla

1 cup pecans --optional

Procedure:

Pour popcorn into a large bowl. Set aside.

Combine brown sugar, sugar, evaporated milk, and butter in a saucepan.

Bring to a boil over medium heat, stirring continuously. Boil for 10 minutes. Remove from heat and add marshmallow cream and morsels. Stir until smooth. Stir in vanilla. Add nuts if desired. Pour over popcorn and stir until well coated. Pour into a 13x9 inch casserole dish lined with foil or parchment paper. I sprayed the foil for easy removal. Allow fudge to set and cool. I usually pop it into the refrigerator for a few hours or so. Cut into desired pieces. I keep it stored in a covered container in the fridge.