

Microwave Fudge



- 1 (16 ounce) can chocolate frosting
- 1 (12 ounce) bag or 2 cups semi-sweet chocolate chips
- 1/2 cup chopped pecans
- 1 cup miniature marshmallows

Line an 8 inch square pan with aluminum foil. Grease foil with butter.

In a large microwave-safe bowl, heat frosting and chocolate chips for 1 to 2 minutes, stirring every 30 seconds until mixture is smooth. Add pecans and mix well. Add marshmallows and mix well. Spread into prepared pan.

Refrigerate fudge until firm. Cut into 1 inch squares. Store fudge in refrigerator.

Cook's Note: This recipe was tested in a 700 watt microwave oven with a turntable.