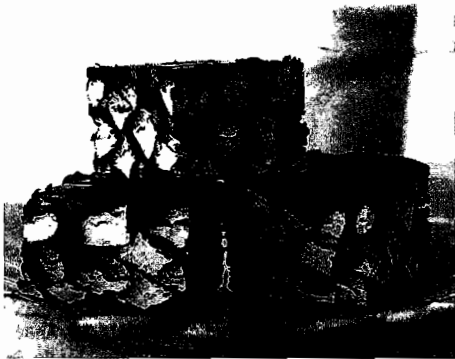


# A quick chocolate fix



Want a fast recipe for fudge? Try this rocky road version from Byrtle Swinehart of Eugene, Oregon. A batch will keep in the fridge for up to two weeks.

## rocky road fudge

**Prep** 7 minutes • **Cook** about 2 minutes  
**Makes** 3 dozen pieces

- 1 package (12 ounces) semisweet chocolate chips**
  - 1 cup butterscotch chips**
  - 1 cup crunchy peanut butter**
  - 1 tablespoon margarine or butter**
  - 1 package (10.5 ounces) miniature marshmallows**
- 1.** Grease 8" by 8" or 9" by 9" metal baking pan; line with plastic wrap. In 4-quart saucepan, combine chocolate chips, butter-

scotch chips, peanut butter, and margarine. Cook over medium heat 2 to 3 minutes or just until ingredients are melted, stirring constantly. Remove from heat.

**2.** Stir marshmallows into fudge mixture. Pour into lined pan; spread evenly. Cover pan with plastic wrap and refrigerate fudge until firm, at least 3 hours.

**3.** Invert fudge onto cutting board; remove plastic wrap. Turn fudge top side up. Cut fudge into 36 pieces. If not serving right away, store in refrigerator.

» Each piece: About 150 calories, 2 g protein, 18 g carbohydrate, 8 g total fat (4 g saturated), 1 g fiber, 0 mg cholesterol, 30 mg sodium. ▶