

# Butterscotch Fudge

Revised 12-01-25

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From David Lehr, nephew\*

Submitted by Kye Lehr, grandnephew\*

\*Relation to Andy and/or Flora Lehr

## Ingredients

English walnuts (finely chopped)	1 cup, divide walnuts
Marshmallows	11 ounces
Sugar	½ cup
Evaporated milk	⅔ cup
Butter	¼ cup
Salt	¼ teaspoon
Butterscotch chips	12 ounces
Orange Extract	1 teaspoon

## Directions

1. Line 8-inch pan with foil
2. Add ½ of the nuts
3. Cook sugar, butter, salt and milk to 235 F degrees
4. Remove from heat
5. Add marshmallows and butterscotch chips
6. When melted, add orange extract and pour into pan with nuts in it
7. Add remaining nuts to top
8. Press nuts lightly with fingers