

SLENDA FUDGE

Ingredients:

- 1 2/3 cups Splenda granular, sugar substitute
- 12 ounces semi-sweet chocolate chips (i use mini ones, as they melt faster)
- 15 large marshmallows, cut in halves
- 2/3 cup fat-free evaporated milk
- 1 tablespoon reduced fat margarine
- 2 teaspoons reduced fat margarine

Directions: Prep Time: 15 mins

Total Time: 1 hr

- 1 Spray bottom of an 8x8 pan with nonstick cooking spray.
 - 2 Bring evaporated milk, splenda, and margarine to a rolling boil. Reduce heat to med-low and continue cooking for approx 3 minutes longer, stirring constantly.
 - 3 Stir in chocolate chips and marshmallows. Remove from heat. Stir until smooth.
 - 4 Pour into pan and refrigerate until firm.
 - 5 Enjoy without feeling guilty!
- 16 servings, 3 points or 4 pointsplus