

PEANUT BUTTER FUDGE

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comments

It's easy to make and really good. Takes about 45 minutes.

notes

Butter a 13" x 9" x 2" pan (or 8" x 8" if you wish a thicker piece).
 Locate a 2-1/2 qt. heavy saucepan for cooking the fudge.
 Evaporated milk no longer has 2/3 C, so finish with whole milk if you wish.

Ingredients

prepare in advance

Measure

3 C sugar
 3/4 C butter
 5-1/3 oz. (2/3 C) evaporated milk
 1 C peanut butter
 1 tsp. vanilla

Have available

7 oz. jar marshmallow creme

Rough chop or leave whole

1 C nuts (I prefer walnuts)

(optional for top) Melt

6 oz. chocolate chips with
 a little milk

complete recipe

In heavy 2-1/2 qt. saucepan combine sugar, butter, and milk.
 Bring to full rolling boil.
 Stir constantly for 5 minutes.
 Remove from heat.
 Stir in peanut butter until melted.
 Add and stir in marshmallow creme and vanilla.
 Beat until blended.
 (optional) mix in the nuts saving some for the top.
 Spread into pan.
 (Optional) Spread melted chocolate over the top and extra nuts.