

Peanut Butter Fudge

Ingredients

Chicken:

7 oz. jar of Jet-Puffed Marshmallow Creme

3 cups sugar

3/4 cup butter (not margarine)

5 oz. can evaporated milk

12 oz. smooth or crunchy peanut butter (per your personal preference)

1 tsp. real vanilla extract

Directions



1. Line 9x13 pan with foil
2. Bring sugar, butter and evaporated milk to a full rolling boil in a large saucepan on medium heat, stirring constantly. Boil 4 minutes. Remove from heat.
3. Add peanut butter and marshmallow crème; stir until completely melted.
4. Add vanilla. Mix well.
5. Pour immediately into a prepared pan, spread evenly.
6. Cool at room temperature for 4 hours

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