Peanut Butter Fudge

Ingredients

- 1 pint marshmallow cream
- 1 cups chunk style peanut butter
- 1 tsp vanilla
- 2 cups sugar
- 2/3 cup milk

Instructions

1. Combine in a large, warm mixing bowl the marshmallow cream, peanut butter, and vanilla.
2. Combine sugar and milk in a heavy saucepan.
3. Cook sugar mixture to a soft ball stage, or until candy thermometer registers 235°F.
4. Pour over the peanut butter mixture. Stir until mixed.
5. Spread in a buttered 8 or 9-inch square pan.
6. Cool; cut into squares.

Peanut Butter Fudge

1 pint marshmallow creme
1 C chunk-style peanut butter
1 tsp. vanilla
2 C sugar
⅔ C milk

Combine in a large, warm mixing bowl the marshmallow creme, peanut butter + vanilla. Combine sugar + milk in a heavy saucepan. Cook sugar mixture to a soft-ball stage; or till candy thermometer registers 235°. Pour over the peanut butter mixture. Stir till mixed. Spread in a buttered 8 or 9-inch sq. pan. Cool; cut into squares. Makes 64 1-inch sqs.

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