

Grandma's Peanut Butter Fudge



Rated: ★★★★★

Submitted By: VIVIBO

Photo By: Karen Meadows

Cook Time: 20
Minutes

Ready In: 1
Hour

Servings: 24

"Chunky peanut butter, butter, evaporated milk and marshmallow creme are partners in this confection."

INGREDIENTS:

- | | |
|--|-----------------------------------|
| 4 cups white sugar | 1 cup crunchy peanut butter |
| 1 (12 fluid ounce) can evaporated milk | 1 (7 ounce) jar marshmallow creme |
| 1 cup butter | |

DIRECTIONS:

1. Butter a 9x13 inch baking dish and set aside. Butter a 3 quart saucepan.
2. Place buttered saucepan over medium heat, and combine sugar, evaporated milk and 1 cup butter within. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.
3. Remove from heat and stir in peanut butter and marshmallow creme. Beat vigorously until smooth. Pour quickly into prepared baking dish. Let cool completely before cutting into squares.

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SPICE ISLANDS
WHAT THE WORLD TASTES LIKE

Bay Leaves

Cuts:
3X MORE
FLAVORFUL

Other Brands:
BLAND AND
BRITTLE