

old-fashioned peanut butter fudge

INGREDIENTS

3 cups granulated sugar
¾ cup margarine
2/3 cup evaporated milk
1 – 10 ounce package peanut butter chips *
1 – 7 ounce jar marshmallow cream
1 teaspoon vanilla extract

* Substitute 10 ounces of any flavor chocolate chips for a different variety of fudge.

DIRECTIONS

1. Spray a 9"x13" baking pan with cooking spray and set aside.
2. In a heavy 4-quart saucepan, combine the sugar, milk, and margarine. Heat the mixture to a full boil, stirring it constantly with a wooden spoon. Then allow it to boil for five minutes over medium heat, continuing to stir constantly.
3. Remove the pan from the heat and add the peanut butter chips to the hot mixture. Stir until the chips have completely melted.
4. Mix in the marshmallow cream and vanilla until well blended.
5. Pour the fudge into the prepared pan and smooth it out with your wooden spoon or silicone spatula.
6. Allow the fudge to cool at least one hour and then cut it into pieces. Store in an airtight container at room temperature for up to two weeks.