

Peanut Butter Fudge

PEANUT BUTTER FUDGE

- 3 cups sugar
- 1 (5-ounce) can evaporated milk
- $\frac{3}{4}$ cup (1½ sticks) butter
- 1 (12-ounce) jar peanut butter
- 1 (7-ounce) jar marshmallow cream
- 1 teaspoon vanilla extract

■ Grease a 9-by-13-inch pan. In a medium saucepan, bring the sugar, milk and butter to a boil. Boil for 5 minutes, stirring constantly. Remove from heat. Stir in the peanut butter, marshmallow cream and vanilla. Spread the mixture evenly in the prepared pan. Refrigerate. Cut into squares when chilled.

■ **Tip:** Let the jar of marshmallow cream sit in a bowl of very hot water while you prepare the sugar-and-milk mixture. The warmed cream will scoop out more easily.



BUSTER DEAN : CHRONICLE

NO-FUSS FUDGE: Peanut butter and marshmallow cream come together in this recipe for Peanut Butter Fudge.