

# Peanut Butter Fantasy Fudge

written by The Recipe Exchange | December 7, 2017

## **Ingredients**

3 cups sugar  
3¼ cup butter  
2⅔ cup evaporated milk  
1 cup creamy peanut butter  
1 (7 ounce) jar marshmallow cream  
1 cup chopped walnuts  
1 tablespoon vanilla

## **Directions**

Combine sugar, margarine, and milk in heavy 2 1/2 quart saucepan. Bring to full rolling boil, stirring constantly.

Reduce heat to medium. Continue boiling for 5 minutes, stirring constantly.

Remove from heat, and stir in peanut butter.

Add marshmallow cream, nuts, and vanilla. Beat until blended.

Pour into greased 13 x 9 inch baking pan.

Let cool, and cut into 1-inch squares.