

Fantasy Peanut Butter Fudge

written by The Recipe Exchange | June 11, 2015

Ingredients

3 cups sugar
3/4 cup butter (1 1/2 sticks)
2/3 cup evaporated milk
12 ounces reese's peanut butter chips
1 (7 ounce) jars kraft jet puffed marshmallow creme
1 teaspoon vanilla
1 cup walnuts (optional)

Directions

Line a 9-inch square pan with foil, with ends of foil extending over sides of pan; set aside.

Place sugar, butter and evaporated milk in large heavy saucepan. Bring to full rolling boil on medium heat, stirring constantly. Boil 4 minute or until candy thermometer reaches 234°F, stirring constantly to prevent scorching. Remove from heat.

Add chocolate and marshmallow creme; stir until completely melted. Add walnuts and vanilla; mix well.

Pour immediately into prepared pan; spread to form even layer in pan. Let stand at room temperature 4 hours or until completely cooled; cut into 1-inch squares. Store in tightly covered container at room temperature.