

Peanut Butter Fantasy Fudge

written by The Recipe Exchange | December 7, 2017

Ingredients

3 cups sugar
3¼ cup butter
2⅓ 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.