

# Candy Bar Fudge

## INGREDIENTS:

- 2 cups Cocoa Lite Candy Coating, divided
- 1/2 cup Butterscotch Candy Coating, divided
- 3/4 cup Peanut Butter, divided
- 1/4 cup Butter
- 1 cup Granulated Sugar
- 1/4 cup Evaporated Milk
- 1 1/2 cups Marshmallow Cream
- 1 tsp Vanilla
- 1 1/2 cups chopped Salted Peanuts
- 1 pound Peter's Caramel
- 1/8 cup Heavy Cream

## TOOLS FROM CKSA:

- 9" x 13" Pan
- Parchment Paper
- Spatula
- Angled Spatula



## DIRECTIONS: continued on next page

1. BOTTOM LAYER: Line bottom of 9x13 pan with parchment paper.
2. Melt 1 cup cocoa lite and 1/4 cup butterscotch candy coating. Stir in 1/4 cup peanut butter until smooth.
3. Spread evenly in prepared pan. Let set up at room temperature.
4. FILLING: In a heavy saucepan over medium-high heat, melt butter. Stir in sugar and evaporated milk.
5. Bring to a boil and let boil 5 minutes, slowly decreasing the heat and stirring occasionally.
6. Remove from heat and stir in marshmallow cream, 1/4 cup peanut butter and vanilla.
7. Fold in peanuts.
8. Let set at room temperature until only very little warmth is left (not too warm or it will melt first layer).
9. Spread over first layer.

10. CARAMEL: Combine caramel and cream in microwaveable bowl. Cook at 20 second intervals, stirring between times. Cook and stir until melted and smooth.
11. Spread over filling. Let cool.
12. TOP LAYER: Melt the remaining one cup of chocolate candy coating with 1/4 cup butterscotch wafers. Stir in 1/4 cup peanut butter, stirring until smooth.
13. Spread over caramel layer.
14. Chill one hour.
15. Use a sharp knife to loosen fudge around edge of pan.
16. Remove candy from pan and cut into 1" squares.