

Peanut Butter Fudge

INGREDIENTS:

- 1 cup Granulated Sugar
- 1 cup Brown Sugar
- 1/4 tsp Salt
- 1/2 cup Milk
- 1 cup Miniature Marshmallows
- 1/2 cup Peanut Butter
- 1 tsp Vanilla



TOOLS FROM CKSA:

- Thermometer
- Wooden Spoon
- Parchment Paper
- 6x6 Pan

DIRECTIONS:

1. In 2-quart saucepan, combine sugars, salt and milk.
2. Cook to 240°.
3. Remove from heat and add marshmallows, peanut butter and vanilla.
4. Beat with a wooden spoon several minutes until thick and creamy and gloss disappears.
5. Pack into a parchment-lined or buttered 6-inch square pan.
6. Cut into squares.
7. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.