



Peanut Butter Fudge

Sharon Sue Syrone

- 2½ C. Sugar
- ¼ C. Margarine
- ¾ C. Evaporated Milk
- 7 Oz. Jar of Marshmallow Creme
- ¾ tsp. Salt
- ¾ tsp. Vanilla
- ½ C. Peanut Butter (Smooth)

Combine first 5 ingredients. Stir over low heat until blended. Bring to boil over medium heat being careful not to mistake air bubbles for boiling. Boil slowly for 6 to 7 minutes. Remove from heat. Stir in peanut butter and vanilla until peanut butter is melted. Pour into a butter 8x8" pan and cool.