

William & Greg Family Recipes

Marshmallow Fudge Peanut Butter

Effie Viola Kirk Perry

3 C. Sugar
¾ C. Butter (1 ½ sticks)
⅔ C. Evaporated Milk
1 C. Peanut Butter
1 – 7, 9, or 10oz. Jar Marshmallow Cream
1 tsp. Vanilla

Combine sugar, butter, and milk place cooking pot on stove, bring to a boil, allowing to boil for 5 minutes. Stir the mixture constantly so not to scorch, remove from heat, add peanut butter and stir until melted, now add the marshmallow cream and vanilla, beat with a spoon until blended, allow mixture to cool in a long buttered platter or pan to room temperature then refrigerate.



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