



THE J.M. SMUCKER Co

Peanut Butter Chocolate Fudge

Prep Time Cook Time Serves Difficulty

5 mins N/A 49 N/A

Ingredients

- 1 2/3 cups (400 mL) granulated sugar
- 2/3 cup (150 mL) **Carnation®** Evaporated Milk

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- 2 tbsp (30 mL) butter
- 1/2 tsp (2 mL) salt
- 2 cups (500 mL) miniature marshmallows
- 1 cup (250 mL) semi-sweet chocolate chips
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) peanut butter
- 1/2 cup (125 mL) chopped peanuts

Directions

Step 1:

Line an 8" (2 L) square baking pan with waxed paper. Set aside.

Step 2:

Combine sugar, evaporated milk, butter and salt in medium saucepan; bring to a rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in marshmallows, chocolate chips and vanilla and stir until melted. Swirl in peanut butter. Pour into prepared pan. Top with chopped peanuts. Chill until set 4 hours or overnight. Cut into 1" (2.5 cm) squares. Store in refrigerator in sealed containers.

Images

