

# Betty's Extra Special Peanut Butter Fudge Recipe



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In this video, Betty demonstrates how to make her Extra Special Peanut Butter Fudge recipe. It makes a huge amount of fudge, it is delicious, and it doesn't require beating! It's a "no-fail" recipe, if prepared according to these directions!

Ingredients:

4 cups sugar  
dash of salt  
12 oz. can evaporated milk (1 1/2 cups)  
10 oz. marshmallow creme (I used 10 oz. out of a 13 oz. jar.)  
28 oz. jar creamy peanut butter  
buttered 13-inch by 9-inch Pyrex dish (I sprayed my dish with Canola spray.)

In a heavy saucepan, combine 4 cups sugar, a dash of salt, and a 12 oz. can of evaporated milk. Place over medium heat, and bring to a boil. When rapidly boiling, turn the heat to low and cook for 7 minutes, stirring constantly. Remove from heat and stir in 28 oz. creamy peanut butter and 10 oz. marshmallow creme. Stir until all of the peanut butter and marshmallow creme have been incorporated into the cooked sugar-evaporated milk mixture. Immediately pour into a buttered 9-inch by 13-inch Pyrex dish. Let the fudge cool, and then cut it into cubes. (You may refrigerate the dish to speed things up.) The results are fantastic! This fudge always gets rave reviews anywhere I take it!!!