THE J.M. SMUCKER Co

Peanut Butter Fudge

There’s peanut butter fudge…and then there’s peanut butter fudge made with **Jif®** creamy peanut butter. The choice is obvious. Try out this easy and irresistible peanut butter fudge recipe for the holidays — or whenever you need a craveable treat.

Prep Time	Cook Time	Serves	Difficulty
20 mins	10 mins	48	Easy

Ingredients

- 1 2/3 cups Creamy Peanut Butter
- parchment paper
- 3 cups sugar
- 1/2 cup butter
- 2/3 cup evaporated milk
- 1 (7 oz.) jar marshmallow creme
- 1 teaspoon vanilla extract

Directions

Step 1: Line pan.

LINE a large (13 x 9-inch) pan with aluminum foil and spray with no-stick cooking spray or line with parchment paper.

Step 2: Bring sugar, butter and evaporated milk to a boil then reduce heat, simmer 5 minutes.

COMBINE sugar, butter and evaporated milk in a large saucepan on medium heat, stirring constantly, until mixture comes to a boil. Reduce heat and simmer 5 minutes, stirring constantly. Remove from heat.

Step 3: Add peanut butter, then marshmallow creme and vanilla. Beat until blended, cool then cut.

ADD peanut butter. Stir with a spatula until well blended. Add marshmallow creme and vanilla. Beat with a spoon or hand mixer until well blended. Spread in the prepared pan. Cool. Remove fudge from the pan, then remove the foil or parchment. Cut into candy-sized pieces.

Images

