

# Peanut Butter Fudge with Marshmallow Creme



“With only five ingredients and 15 minutes of prep time, creamy peanut butter fudge with marshmallow creme is one of the easiest treats.”

Prep Time: 15 mins

Yields: 2 pounds (64 pieces)

## Ingredients

- 2 teaspoons butter, softened
- 2 cups sugar
- 1/2 cup whole milk
- 1-1/3 cups peanut butter
- 1 jar (7 ounces) marshmallow creme
- Optional: melted white chocolate and graham cracker crumbs

## Directions

- Line an 8-in. square pan with foil; grease with butter.
- In a heavy saucepan, combine sugar and milk; bring to a boil over medium heat, stirring constantly. Boil 3 minutes, stirring constantly. Remove from heat.
- Stir in peanut butter and marshmallow creme until blended. Immediately spread into prepared pan; cool slightly.
- Refrigerate until firm. Using foil, lift fudge out of pan. Remove foil; if desired, drizzle with melted white chocolate and sprinkle with graham cracker crumbs. Cut into squares. Store between layers of waxed paper in an airtight container.

<https://www.tasteofhome.com/recipes/easy-peanut-butter-fudge/>