

DESSERT

Peanut Butter Fudge I

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	96	\$0.09	52 kcal



Peanut Butter Fudge I requires about 45 minutes from start to finish. This recipe serves 96. Watching your figure? This gluten free recipe has 52 calories, 0g of protein, and 1g of fat per serving. For 9 cents per serving, this recipe covers 0% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ ¼ cup butter
- ☐ 7 ounce marshmallow creme
- ☐ 4½ cups white sugar
- ☐ 1½ cups evaporated milk
- ☐ 2 cups peanut butter chips

EQUIPMENT Frying pan, Sauce pan

Method

- 1 Butter one 7x11 or 9x13 inch pan.
- 2 In a 4 quart saucepan combine the sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil. Boil and stir for 5 minutes. (It will burn easily so watch it carefully.)
- 3 Remove from the heat and stir in the peanut butter chips. Beat until chips are melted.
- 4 Spread mixture into pan and let cool then cut into teensy squares.
- 5 Variation: After mixture boils 5 minutes, divide mixture in half and add 1 cup peanut butter chips to one half and 1/2 cup cocoa powder and 1/4 melted butter to the other half.
- 6 Pour "blonde" mixture into pan. Top with cocoa mixture.
- 7 Let cool before cutting into squares.

Nutrition per serving

52	0 g	1 g	11 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			0.5 g · 3% of daily needs
Sugar			11 g · 12% of daily needs
Sodium			8.1 mg · 0% of daily needs
Cholesterol			2.4 mg · 1% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/peanut-butter-fudge-i-148421