



Dairy Isle Peanut Butter Fudge

Ingredients

3/4 Cup Dairy Isle Evaporated Milk
2 Cups Sugar
30 Large Marshmallows cut into quarters
3/4 Cup Peanut Butter
1 Tbsp Dairy Isle Butter
Three drops of Almond Extract

Method

- Make sure you prepare all ingredients before you start cooking because timing is everything.
- Put in large heavy bottomed pot: 2 Cups Sugar, 3/4 Cup Dairy Isle Evaporated Milk
- Bring to boil over high heat, stirring constantly so it won't burn.
- When it comes to a full boil, boil for 3 minutes more exactly, then remove from stove.
- Add the following and beat vigorously : 30 Large Marshmallows cut into quarters, 3/4 Cup Peanut Butter, 1 Tbsp Dairy Isle Butter, three drops of Almond Extract
- Pour into a greased 9x9 pan (glass is best).
- Cool and cut into squares.