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Peanut Butter Fudge

1 cup granulated sugar
1 cup brown sugar, firmly packed
2 tablespoons butter
1/2 cup evaporated milk
pinch of salt
1 cup marshmallows
1/2 cup peanut butter
1 teaspoon vanilla

Cook sugar, butter, milk and salt to soft ball stage (235°F–240°F on a candy thermometer). Add marshmallows and peanut butter just before removing from heat. Do not stir. Cool to room temperature. Add vanilla. Beat until creamy, thick and holds shape. Pour into well buttered shallow pan. Cool and cut into squares.



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RECIPE BY TAM MCCLURE
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INSTRUCTIONS: PRINT ON
CARDSTOCK AND CUT OUT.

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