



Grandma's Peanut Butter Fudge

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| 1/2 Cup Butter | 2-1/2 Cups Mini Marshmallows |
| 1/3 Cup Milk (2% Milk) | 1/2 Cup Peanut Butter |
| 1-3/4 Cup Sugar | 1/2 Cup Butterscotch Pieces |
| 1/4 Tsp. Salt | 1 Tsp. Vanilla |
| Pinch of Cream of Tartar | |

Grease a 9 inch square pan. In a small saucepan combine first 5 ingredients. Cook over medium heat, until it comes to a boil. Cook stirring occasionally until reaches 325° or softball ion cold water. Add remaining ingredients. Stir until well blended. Pour into pan, when cold - cut. (I usually ad the butterscotch pieces first)

This has been a favorite of mine since I was little. It was my Grandma's recipe and she taught me to make it when I was about 10. - Teresa, MN