the RECIPE COLLECTOR

Recipe Name: Ribbon Fantasy Fudge

From: Renee F. Serves: 1 or 2!!!

Cooking Time: 15 minutes!

2 tsp. + 3/4 C. butter - divided
3 C. sugar
1 small can (5 oz.) evaporated milk
1 jar (7 oz.) marshmallow creme
1 C. (6 oz.) semi-sweet chocolate chips
1 tsp. vanilla extract - divided
1/2 C. peanut butter

Line a 9" square pan with foil & grease the foil.

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with the 2 tsp.'s of butter; set aside. In a large heavy saucepan, combine sugar, milk & remaining butter - cubed. Bring to a full rolling boil, stirring constantly. Boil for 4 min. over medium heat, stirring to prevent scorching. Remove from heat - set aside.

Divide marshmallow creme between two heat-resistant bowls; add chocolate chips & ½ tsp. vanilla to one bowl & peanut butter & remaining vanilla to the other. Pour ½ of boiled sugar mixture into each bowl, stir chocolate mixture & pour into pan. Stir peanut butter mixture & carefully pour over chocolate. Refrigerate until firm. Using foil, lift fudge out of pan. Discard foil, cut fudge into squares. May be soft at first - let set out for an hour or so & it will set.