

# Steve's PB Fudge

## Ingredients

- 12 ounces bitter sweet chocolate
- 5 ounces marshmallows
- 2/3 cup evaporated milk
- 1/2 cup peanut butter
- 3 cups light brown sugar
- 12 tablespoons infused butter (or a ratio with regular butter)

## Instructions

- Prepare an 8"x8" pan by lining it with parchment paper.
- Add milk, butter and sugar to a saucepan, heat and stir to 235F (5-10 minutes).
- Once at temperature, turn off the heat, add chocolate and marshmallows and stir for 2 minutes to melt and incorporate everything together.
- Pour into the parchment lined pan. Dollop and swirl in the peanut butter.
- Let the pan set for 2 hours on the counter and then 2 hours in the fridge.
- Cut into 1" cubes.

## Notes

Try caramel in place of the peanut butter.