

Recipe

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DOUBLE DECKER FUDGE

2 cups (12-ounce package) REESE'S Peanut Butter Chips, divided
1/4 cup butter, melted
1/2 cup HERSHEY'S Cocoa
1 teaspoon vanilla

4 1/2 cups sugar
1 jar (7 ounces) marshmallow creme
1 1/2 cups (12-ounce can) evaporated milk
1/4 cup butter

1. Line a 13x9x2-inch pan with foil. Place 1 cup peanut butter chips in medium bowl; set aside. In second medium bowl, blend 1/4 cup melted butter, cocoa and vanilla until smooth; add 1 cup peanut butter chips.
2. In heavy 4-quart saucepan, combine sugar, marshmallow creme, evaporated milk and 1/4 cup butter. Cook, stirring constantly, over medium heat until mixture comes to a rolling boil; boil and stir 5 minutes.
3. Remove from heat. Immediately add half of hot mixture to bowl with peanut butter chips only. Pour remainder into cocoa mixture; stir to blend.
4. Beat peanut butter mixture until chips are completely melted; spread evenly in prepared pan.
5. Beat cocoa mixture until chips are melted and mixture thickens. Spread evenly over top of peanut butter layer.
6. Cool; remove from pan. Remove foil; cut into squares. Store in airtight container in a cool, dry place. About 4 pounds.

picture on
back
serves

