

# Peanut Butter Fudge

4 cups white sugar	1 (7 ounce) jar marshmallow creme
1 cup light brown sugar	1 (16 ounce) jar peanut butter
1/2 cup butter	1 teaspoon vanilla extract
1 (12 fluid ounce) can evaporated milk	

Grease a 9x13 inch baking dish.

In a medium saucepan over medium heat, combine sugar, brown sugar, butter and evaporated milk. Bring to a boil, stirring constantly, and boil for 7 minutes. Remove from heat; stir in marshmallow creme until well incorporated and melted. Stir in peanut butter and vanilla until smooth; spread in prepared pan. Let cool before cutting into squares.