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FABULOUS FUDGE

- 1 ¼ Cups Sugar
- ¼ Cup Peanut Butter
- ½ Cup Evaporated Milk
- 1 Cup Marshmallow Fluff
- ½ Teaspoon Salt
- 1 Cup Chocolate Pieces

DIRECTIONS

1. Combine sugar, peanut butter, milk, marshmallow fluff, and salt in a saucepan.
2. Stir over low heat until blended.
3. Continue stirring until mixture comes to a full boil.
4. Boil for 5 minutes, stirring constantly to avoid burning.
5. Add Chocolate, stir until chocolate is melted.
6. Pour into a greased 8 x 8 pan.
7. Cool. Cut into squares.