



Caramel Peanut Fudge

Savannah · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

2 hrs 20 mins

Description

This is a dessert that is just to die for It will be a great hit at any bake sales picnics or just for you Anyone ought to love it

Ingredients

- - 1 cup milk chocolate chips - ¼ cup butterscotch chips - ¼ cup creamy peanut butter - ¼ cup butter - 1 cup white sugar - ¼ cup evaporated milk - 1 ½ cups marshmallow creme - ¼ cup creamy peanut butter - 1 teaspoon vanilla extract - 1 ½ cups chopped salted peanuts - 1 (14 ounce) package individually wrapped caramels
- unwrapped - ¼ cup heavy cream - 1 cup milk chocolate chips - ¼ cup butterscotch chips - ¼ cup creamy peanut butter

Instructions

1. Lightly grease a 9x13 inch dish. For the bottom layer: Combine 1 cup milk chocolate chips
2. 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan over low heat. Cook and stir until melted and smooth. Spread evenly in prepared pan. Refrigerate until set. For the filling: In a heavy saucepan over medium-high heat
3. melt butter. Stir in sugar and evaporated milk. Bring to a boil
4. and let boil 5 minutes. Remove from heat and stir in marshmallow creme
5. 1/4 cup peanut butter and vanilla. Fold in peanuts. Spread over bottom layer
6. return to refrigerator until set. For the caramel: Combine caramels and cream in a medium saucepan over low heat. Cook and stir until melted and smooth. Spread over filling. Chill until set. For the top layer: In a small saucepan over low heat
7. combine 1 cup milk chocolate chips
8. 1/4 cup butterscotch chips
9. and 1/4 cup peanut butter. Cook and stir until melted and smooth. Spread over caramel layer. Chill 1 hour before cutting into 1 inch squares.