

Print 3x5 Recipe Cards

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Sweet Potato Fudge

2 cups sugar	2 sticks butter
1 small can evaporated milk	1 cup cooked mashed sweet potatoes
1 1/2 tsp. pumpkin pie spice	18 oz. peanut butter chips
1 jar (7 oz.) marshmallow cream	1 cup chopped nuts
2 tsp. vanilla extract	

In a heavy sauce pan, combine sugar, butter, milk, sweet potatoes and spices. Bring to a boil, stirring constantly until mixture reaches 228 degrees F on a candy thermometer (about 10 minutes). Remove from heat; stir in peanut butter chips. Add marshmallow cream, nuts and vanilla extract. Mix until blended. Quickly pour into buttered 13 x 9 -inch pan, spreading just until even. Cool and cut into squares. Store tightly wrapped in refrigerator.

TIP: You can substitute peanut butter chips with chocolate or vanilla chips.

Matthews Ridgeview Farms

www.arsweetpotatoes.com