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1/4# Butter
3/4C Brown Sugar
1 6 ~ L a r g e ~ M a r s h m a l l o w s
1/2C Peanut Butter
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Combine butter, sugar and marshmallows and heat on medium until foamy. Mix in peanut butter and stir until smooth.

Pour mixture over popped corn and stir until kernels are cold \& separated.

Microwave Fudge
(Lila Fenn)

| 3 Cups | Semi Sweet Chocolate Chips |
| :--- | :--- |
| 1 14 oz Can | Sweetened Condensed Milk (Eagle Brand) |
| $1 / 4$ Cup | Margarine or Butter |
| (Optional) |  |
| 1 Cup | Chopped Nuts, Craisins and/or Dried Cranberries |

Assemble ingredients in glass bowl. Microwave on high until chips Are melted (2-4 Minutes), stirring once or twice. (Option; Stir in one Cup chopped nuts). Pour into well buttered 8 " X 8 " dish.
Refrigerate until set. Cut into pieces and serve.

## White Chocolate Drop Candy

12 oz vanilla (or chocolate) chips (or 6 blocks vanilla bark)
3/4 c. dried cranberries (craisins)
3/4 c cashews
3/4 c pistachio nuts
Melt chocolate in microwave for up to 3 minutes. Remove and stir until smooth.
Option 1: Mix melted chocolate with nuts and craisins. Drop onto waxed paper. Refrigerate until firm.
Option 2: Line baking sheet with nonstick foil or parchment. Pour chocolate onto prepared baking sheet.
Sprinkle with Pistachios, cashews and craisins. Refrigerate until firm. Break into pieces \& serve.

## Peanut Butter Fudge

(Marie Waddell)
1 Pkg Candy Quick or Almond Bark
1 c Peanut Butter
1 c Walnuts
Melt CQ, add Peanut Butter
Pour in greased square pan
Refrigerate until set.

Cut Up \& Serve

## Peanut Butter Clusters

$1 \mathrm{pkg} \mathrm{M} \& \mathrm{M}$ 's (12.6 oz)
1 pkg Butterscotch Morsels (11 oz)
$1 / 2 \mathrm{c} \quad$ Creamy Peanut Butter
24 oz Peanuts, Cocktail or Dry Roasted
Combine M \& M's, Butterscotch Morsels and
Peanut Butter in large microwave safe bowl.
Microwave on high 1 minute. Stir.
Continue Microwaving and stirring in 30 second intervals
until morsels and peanut butter are melted.
Stir in Peanuts.
Drop heaping tablespoons onto waxed paper
Refrigerate until firm
Serve \& Enjoy

