

Sweet Potato Fudge

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

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.