

Low-Point Creamy Almond Fudge

Ingredients:

- 1 jar, (7 oz.) Marshmallow Fluff
- 2/3 cup fat-free evaporated milk
- 1/2 cup butter (Land O Lakes Light)
- 2 Tbs peanut butter
- 2 tsp. vanilla
- 1 1/2 cups mini chocolate chips
- 1/2 cup almond slivers, chopped
- Pam cooking spray

Spray 8 inch by 8 inch baking dish with Pam cooking spray. Set aside. In a large saucepan, combine the marshmallow fluff, evaporated milk, and butter. Cook and stir over medium heat until smooth. Bring to boil and boil for 3 to 5 minutes, stirring constantly. Remove from heat and add vanilla, peanut butter, chocolate chips, and almonds. Pour into prepared dish. Refrigerate for 2 or more hours, until firm. Cut into squares.

Total servings - 25

Serving size - 1

Points per serving - 3

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)