

Easy Peanut Butter Fudge

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Ingredients

4 cups granulated sugar
1 cup milk
2 cups peanut butter
1 tablespoon butter
1 tablespoon vanilla extract

Directions

Prepare a 9×11 glass dish by buttering the bottom.

In heavy bottom sauce pan combine sugar and milk. Measure and set aside remaining ingredients.

Cook over MEDIUM HEAT (temperature too high will cause it to reach temperature sooner and lead to overcooking) stirring occasionally till it comes to a boil then stir constantly.

Let boil for 4 minutes EXACTLY, over cooking leads to crumbly fudge as it has moved past softball stage and into softcrack (measure from the first sight of littlest bubbles or use a thermometer – softball stage) I use a stop watch. Remove from heat.

Stir in remaining ingredients till all melted and smooth. Pour into prepared dish and refrigerate until firm.