

Chocolate Peanut Butter Swirled Fudge

written by The Recipe Exchange | November 17, 2014

Ingredients

2 cups (12 ounces) peanut butter chips
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk), divided
2 tablespoons butter or margarine
Dash salt
1/4 cup semi-sweet chocolate chips
1 teaspoon vanilla extract

Directions

In heavy saucepan, over low heat, melt peanut butter chips with 1 cup EAGLE BRAND®, butter and salt.

In small saucepan, over low heat, melt chocolate chips with remaining EAGLE BRAND®. Remove from heat; add vanilla. Stir until smooth.

Spread peanut butter mixture evenly into wax paper lined 8- or 9-inch square pan. Spoon chocolate mixture over peanut butter mixture. With table knife or metal spatula, swirl through top of fudge. Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.