



QUICK & EASY

WINNER

Peanut Butter Fudge

- 1 C Butter
- 1 C Peanut Butter
- 1 t Vanilla
- 2½ C Powdered Sugar (1 lb)
- 1 T Hazelnut or Coffee Syrup
- ½ C White Chocolate or Colored Morsels



Make Two Batches ... Since Fudge **WILL** Disappear Quickly!

Alton Brown

Food Network

Circa 2003

1. Using heavy mixer bowl, microwave Butter and Peanut Butter for 2 minutes at 80% (cover w/double plastic wrap). **HOT BOWL!**
2. Stir and microwave at 80% for another 2 minutes. **HOT BOWL!**
3. Using wooden spoon, add Vanilla, Syrup and enough Powdered Sugar (2 ½ C) until mixture forms a ball.
4. Press into a buttered cake pan lined with waxed paper (bottom) and QUICKLY smooth top w/spatula. Score fudge w/ruler into 1" squares.
5. Place Chocolate Morsel on each scored square; cover w/waxed paper.
6. Refrigerate or Freeze until cool – **NOT FROZEN** (less than 2 hours); if batter freezes, fudge will crack when cutting.
7. Cut into 1-inch pieces (w/hot wet knife) and refrigerate (or freeze).



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