

EZ

WINNER

Peanut Butter Fudge

- 1 C Butter (16 T)
- 1 C Peanut Butter
- 1 t Vanilla Extract
- 3¾ C Powdered Sugar
(½ 2 lb bag)



30 Squares (1")

Alton Brown | Food Network

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1. **Microwave:** Butter, Smooth Peanut Butter on High (2').
(use micro-safe bowl or mixer bowl covered w/plastic wrap & VENTED)
2. Stir & Micro: High (2'). CAUTION: Bowl Will Be Very Hot!
3. Add: Vanilla, Powdered Sugar (stir w/Silicone spoon).
4. Grease: Buttered 8"x8" pan (Parchment Paper on bottom).
5. Spread: Fudge into pan (smooth evenly).
6. Score: Fudge 1" squares (w/ruler). Cover (Parchment Paper).
7. **Refrigerate:** 1½-2 hours (longer fudge may crack when cutting).
8. Cut into 1-inch squares (use Ruler, Paring Knife in Hot Water).
9. Refrigerate or Freeze ... and Enjoy!

Option: After scoring, top w/White Chocolate Chips.

