

## **Peanut Butter Fudge**

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In honor of **National Peanut Month** in March, why not try your hand at making some Peanut Butter Fudge for your family and friends, or at your Foods Project Meeting?

### **Ingredients**

- 🥜 8 oz. unsalted butter (plus more for greasing pan)
- 🥜 1 cup creamy peanut butter
- 🥜 1 tsp. vanilla extract
- 🥜 16 oz. confectioners' sugar

### **Directions**

- 🥜 Line an 8 x 8-inch baking dish with parchment paper. Lightly grease with butter.
- 🥜 Combine the butter and peanut butter in a microwave safe bowl and cover with plastic wrap. Microwave on full power for 2 minutes.
- 🥜 Remove from the microwave, stir, and microwave on full power for 2 minutes more.
- 🥜 Carefully remove the bowl from the microwave.
- 🥜 Add the vanilla and confectioners' sugar to the bowl.
- 🥜 Stir with a wooden spoon or spatula until evenly combined. (The mixture will become difficult to stir and lose its sheen.)
- 🥜 Transfer the mixture to the prepared pan and spread into an even layer.
- 🥜 Place an additional piece of parchment directly on the surface of the fudge.
- 🥜 Refrigerate until cool, at least 2 hours.
- 🥜 Use a large knife to cut into 1-inch pieces.
- 🥜 Store in an airtight container at room temperature for up to 1 week.

Recipe courtesy of: <http://www.annies-eats.com/2011/12/16/peanut-butter-fudge/>