

Peanut Butter Fudge Recipe and Cooking Instructions

Ingredients

- 1 cup (250g) creamy peanut butter
- 1 cup (220g) granulated sugar
- 1/2 cup (115g) unsalted butter
- 1/2 cup (120ml) milk
- 1 teaspoon vanilla extract (optional, but recommended)
- Pinch of salt (optional, but adds depth)

Instructions

1. **Prepare Pan:** Line an 8-inch (20cm) square baking pan with parchment paper, leaving some overhang for easy removal.
2. **Combine Ingredients:** Combine the butter, sugar, and milk in a medium saucepan. Cook over medium heat, stirring constantly, until the mixture comes to a full boil.
3. **Boil and Stir:** Continue to boil for 4-5 minutes, stirring constantly. This helps to ensure that the fudge is set properly.
4. **Add Peanut Butter:** Remove the saucepan from heat. Stir in the peanut butter (and salt, if using) until fully melted and combined. If you're using vanilla extract, add it now.
5. **Pour and Set:** Pour the mixture into the prepared pan and spread it evenly with a spatula.
6. **Cool:** Let the fudge cool at room temperature for several hours, or until it is firm. You can speed up the process by placing it in the refrigerator.
7. **Cut and Serve:** Once set, lift the fudge out of the pan using the parchment paper overhang. Cut into squares and enjoy!

Tips

- **Consistency:** To achieve a softer fudge, you can reduce the boiling time slightly. If you prefer a firmer fudge, boil it for 4-5 minutes.
- **Add-ins:** You can mix in chopped nuts, chocolate chips, or swirls of caramel to enhance the flavor and texture.