

Creamy, Sweet, and Easy: Homemade Peanut Butter Candy

Old Fashioned Peanut Butter Candy ??



TIME
30 min

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INGREDIENTS

- 1 cup creamy peanut butter
- 2 cups powdered sugar
- ... cup heavy cream
- 2 tsp vanilla extract

DIRECTIONS

- 1.** Mix the Base: In a large mixing bowl, combine:
- 2.** Powdered sugar
- 3.** Creamy peanut butter
- 4.** Mix until slightly crumbly.
- 5.** Add Cream and Vanilla: Pour in the heavy cream and vanilla extract. Stir well until a smooth dough forms. Use a spatula or your hands to fully incorporate the mixture.
- 6.** Shape and Chill: Roll the dough into a log on a piece of wax paper or parchment paper. Wrap it tightly and refrigerate for 30 minutes to firm up.
- 7.** Slice and Decorate: After chilling, slice the log into discs or squares. Top with sprinkles, melted chocolate, or powdered sugar if desired.
- 8.** Serve and Store: Store in an airtight container in the fridge for up to a week-or freeze for longer storage.

TIPS FOR SUCCESS

Use room-temperature peanut butter for easier mixing.
Add more powdered sugar if the dough feels too sticky.
Swap heavy cream with milk or a dairy-free alternative, if preferred.
Flavor Variations Add cocoa powder for a chocolate-peanut twist.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-sweet-and-easy-homemade-peanut-butter-candy/>