

## Old-Fashioned Peanut Butter Candy - A No-Bake Classic with Timeless Flavor

Old-Fashioned Peanut Butter Candy Bites ?? Creamy, Nostalgic, and Utterly Delicious



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### INGREDIENTS

1 cup powdered sugar  
1 3/4 cups powdered milk  
1 cup honey  
1 teaspoon vanilla extract  
1 cup creamy peanut butter  
1/4 teaspoon salt (optional)  
Powdered sugar, for garnish

### DIRECTIONS

1. Combine the : Dry Ingredients: In a medium bowl, whisk together powdered sugar, powdered milk, and salt. Set aside.
2. Mix the : Base: In a large bowl or stand mixer, beat together honey, peanut butter, and vanilla until light and smooth.
3. Incorporate : Dry Mixture: Gradually add dry ingredients to the peanut butter blend. Mix until a soft, pliable dough forms.
4. Knead the : Dough: Use your hands to knead the dough until fully combined and smooth.
5. Shape and : Chill: Divide dough in half. Roll each half into a log shape. Wrap tightly in plastic wrap and refrigerate for 1-2 hours.
6. Slice and : Garnish: Once chilled, slice logs into ...-inch pieces and roll or dust each candy in powdered sugar.
7. Serve and : Enjoy: Serve immediately or store in an airtight container in the fridge.

### TIPS FOR SUCCESS

Use good-quality peanut butter for the best flavor and texture.  
Natural peanut butter may be too oily or runny.  
Adjust sweetness by using less honey or adding a pinch of salt for contrast.  
Roll in cocoa powder for a chocolatey twist.

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