

This 3-Ingredient Fudge Melts in Your Mouth-No Oven Required

3 1/2 to 4 cups powdered sugar



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INGREDIENTS

- 1 cup creamy peanut butter
- 1/2 cup unsalted butter
- 3 1/2 to 4 cups powdered sugar

DIRECTIONS

1. Step 1: Prepare the pan: Line an 8x8-inch baking dish or square pan with parchment paper, leaving a little overhang on the sides so the fudge can be lifted out easily later.
2. Step 2: Melt the peanut butter and butter: In a medium saucepan over low heat, combine the peanut butter and butter. Stir until everything is melted together and completely smooth. Remove from the heat once combined.
3. Step 3: Add the powdered sugar: Gradually stir in the powdered sugar, one cup at a time, mixing well after each addition. Keep stirring until the mixture is thick, smooth, and fully incorporated.
4. Step 4: Press into the pan: Transfer the fudge mixture to the prepared pan. Use a spatula or the back of a spoon to spread it evenly and smooth the top.
5. Step 5: Chill until firm: Refrigerate for 2 to 3 hours, or until the fudge is fully set. Once firm, lift it out of the pan and cut into small squares.

SWAPS & NOTES

Creamy peanut butter gives the smoothest texture, but if you like a little bit of crunch, you can experiment with chunky peanut butter.

Just keep in mind that the final fudge will be less silky.

Traditional processed peanut butter usually gives the most reliable texture here, while natural peanut butter can sometimes make the fudge a bit oily or soft.

The amount of powdered sugar can be adjusted slightly depending on how firm you want the fudge.

TIPS FOR SUCCESS

Work fairly quickly once the powdered sugar goes in, since the mixture starts to firm up as it cools.

It helps to have your pan lined and ready before you begin melting anything.

Do not overheat the peanut butter and butter mixture.

Too much heat can affect the texture and make the mixture harder to work with.

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