

This 5-Ingredient Peanut Butter Fudge Will Blow Your Mind

5-Ingredient Peanut Butter Fudge Recipe



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15 min

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INGREDIENTS

- 1 cup creamy peanut butter
- 1 cup sweetened condensed milk
- 1 teaspoon vanilla extract
- 1/4 cup unsalted butter
- 2 cups powdered sugar

DIRECTIONS

- 1.** Prepare : Your Pan: Line an 8x8 inch baking dish with parchment paper, allowing some overhang for easy removal later. This step is crucial for preventing the fudge from sticking.
- 2.** Melt the : Butter: In a medium saucepan over low heat, melt the unsalted butter. Stir occasionally to ensure it doesn't burn.
- 3.** Add : Peanut Butter and Condensed Milk: Once the butter is melted, add the creamy peanut butter and sweetened condensed milk to the saucepan. Stir continuously until the mixture is smooth and well combined.
- 4.** Incorporate : Vanilla and Powdered Sugar: Remove the saucepan from heat and stir in the vanilla extract. Gradually add the powdered sugar, mixing until fully incorporated and the mixture is thick and creamy.
- 5.** Pour and : Set: Pour the fudge mixture into the prepared baking dish, spreading it evenly. Refrigerate for at least 2 hours or until firm. Once set, lift the fudge out using the parchment paper and cut into squares.

TIPS FOR SUCCESS

Use Quality Ingredients: The flavor of your fudge will depend heavily on the quality of your peanut butter.

Opt for a natural peanut butter without added sugars or oils for the best taste.

Experiment with Mix-Ins: Feel free to add chocolate chips, crushed nuts, or even a swirl of caramel for a unique twist.

Just fold them in after mixing the powdered sugar.

