

Simple Peanut Butter Fudge

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Peanut butter is a very distinctive flavour and you have to be a real peanut junkie to love it – this fudge is excellent for those who love peanuts and it's really simple to make, too, with only four ingredients. Use either smooth or crunchy peanut butter, depending on your preferences. Smooth peanut butter would give you a smooth fudge, and crunchy would give you a smooth fudge punctuated with tiny bits of peanut.

Ingredients:

400g caster sugar
200g mini marshmallows
350g peanut butter
125ml evaporated milk

Directions:

1. Grease and line a 23cm square baking tin.
2. Boil the milk and the sugar together for three minutes.
3. Stir the marshmallows and peanut butter into the milk and continue to stir until the marshmallows have melted and everything is combined.
4. Pour the fudge into the prepared baking tin.
5. Cool the fudge completely before cutting it into squares.

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