



ISBN: 9781416983323  
16.99 / \$21.99 CAN

## Ingredients:

2 cups sugar  
2 squares unsweetened  
chocolate  
1 cup whole milk  
 $\frac{1}{4}$  teaspoon vanilla  
 $\frac{1}{4}$  cup of peanut butter

## Utensils:

buttered platter  
4 quart saucepan  
mixing spoon  
large pan (or sink) of cold water

# Peeny Butter Fudge

Combine milk and chocolate squares in sauce pan. Heat over low flame until squares begin to melt. Add sugar and stir.

Increase flame to medium and let cook, stirring occasionally, until mixture comes to a light boil. After five minutes of boiling, test with a drop of mixture in a clear glass of cold water. When drop forms a tadpole shape, remove from flame.

Add vanilla and stir. Place saucepan in a large pan or sink of cold water. Let sit. After a few minutes, lift pan and place your palm under it. If uncomfortably hot, return to cooling water. Repeat until bottom of pan is merely warm to touch.

Stir in peanut butter. Beat mixture until the moment its surface glaze disappears. Pour quickly in buttered platter.

Let cool. Cut into squares.