

Creamy Peanut Butter Fudge

Ingredients

1 cup butter
1 cup creamy peanut butter
1 teaspoon vanilla
3 1/2 cups powdered sugar

DIRECTIONS for the microwave: Combine the peanut butter, butter and vanilla in a glass bowl and melt in the microwave for 90 seconds. Stir to combine, it should come together very quickly and be smooth and creamy. Slowly add the powdered sugar a cup or so at a time. Stir to combine thoroughly.

DIRECTIONS for the stove-top: Combine the peanut butter, butter and vanilla in a medium-size saucepan over medium-low heat. Stir to combine, it should come together very quickly and be smooth and creamy. Remove the pan from the heat and slowly add the powdered sugar a cup or so at a time. Stir to combine thoroughly.

Grease an 8-9" pan with butter or line with parchment. Transfer the fudge mixture to the pan and press into the pan. Chill for at least 4 hours before cutting. Store in an airtight container in the refrigerator. Enjoy!

Source: **Allrecipes.com**