

Peanut Butter Microwave Fudge

Super Quick and Easy

If you make this peanut butter fudge, just be sure you have at least a few people to share it with because it's really hard to resist! I could probably eat the entire batch in one day—zero self control, people!

It takes a few hours for this fudge to cool before it's ready to be devoured, but the actual prep time takes less than 10 minutes, and it doesn't require any baking or brain power. It's super easy and delicious!

This recipe is technically NOT fudge because it's made without milk, but it looks like, feels like and tastes like fudge. It's basically fudge, but I know a few snooty people that might argue with that. Oh well.

3 Ingredient Microwave Peanut Butter Fudge (quick and easy!)

This quick and easy, no-bake dessert for a crowd is perfect for Christmas, holidays and parties! It's a fool-proof recipe that is sure to satisfy everyone's sweet tooth.

Ingredients

- 1 cup butter (2 sticks)
- 1 cup smooth peanut butter (not natural)

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS!

3 Ingredient Microwave Peanut Butter Fudge (quick and easy!)

This quick and easy, no-bake dessert for a crowd is perfect for Christmas, holidays and parties! It's a fool-proof recipe that is sure to satisfy everyone's sweet tooth.

Ingredients

- 1 cup butter (2 sticks)
- 1 cup smooth peanut butter (not natural)
- 1 pound powdered sugar
- 1 tsp vanilla extract (optional)

Instructions

1. Grease an 8X8 inch pan with butter, and then line with parchment paper (this will make the removal of the fudge much easier).
2. In a large glass bowl, combine the butter and peanut butter and cover with a paper towel. Microwave for about 2 minutes on high.
3. Stir and microwave for 1-2 more minutes depending on the wattage of your microwave. Carefully remove it from the microwave because it will be very hot!
4. Add the powdered sugar (and vanilla if you're using it) to the melted peanut butter mixture, and stir with a wooden spoon or spatula until it's well combined.
5. Use a spatula to spread the mixture into your lined pan, and allow it to cool on the counter for about 10 minutes. Cover with plastic wrap, foil or a lid, and refrigerate for at least 2 hours.
6. Once cooled, carefully turn the pan upside down onto a cutting surface so that the fudge falls out. Remove the parchment paper and cut into small pieces.
7. Store the fudge in your refrigerator, and enjoy for up to 2 weeks!

Recipe Notes

Recipe adapted from: Food Network

source:tomatohero.com