

EASIEST PEANUT BUTTER FUDGE EVER!

🕒 Ready In: 2hrs 10mins

🍽 Serves: 20

🥣 Ingredients: 4

DIRECTIONS

1. In a saucepan, slowly bring the milk and sugar to a boil over medium low heat.
2. Boil for exactly 2 and a half minutes, stirring constantly to prevent burning.
3. Remove from heat, stir in peanut butter and vanilla.
4. Mix until smooth.
5. Pour into greased 8" x 8" pan, and let cool before cutting. Enjoy!

INGREDIENTS

- 2 cups **sugar**
- 1/2 cup **milk**
- 1 teaspoon **vanilla extract**
- 3/4 cup **creamy peanut butter**