

# KITCHENART

THE STORE FOR COOKS

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## Easy Chocolate & Peanut Butter Fudge

Makes about 36 (1") squares

Nothing boasts a 'holiday homemade gift' quite like a classic fudge. We are big fans of anything that marries chocolate and peanut butter and this decadent treat is no exception. Serve these little squares in a beautiful tin and keep people guessing how you did it.

### ***Peanut Layer Ingredients:***

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

### ***Chocolate Layer Ingredients***

7 ounces sweetened condensed milk  
12 ounces semi-sweet chocolate chips  
1 teaspoon vanilla extract  
1/4 teaspoon salt

Garnish with flakes of grated or shaved chocolate

### ***Directions:***

1. Prepare an 8x8" square pan by lining it with parchment paper.
2. Prepare the peanut butter layer. In a small saucepan, melt the butter. Remove from heat and stir in the peanut butter and vanilla extract, and stir until smooth. Stir in the powdered sugar.
3. Meanwhile, prepare the chocolate layer. In a large microwave safe bowl, combine the sweetened condensed milk, chocolate chips, vanilla extract, and salt. Microwave for 1-2 minutes, stirring every 30 seconds. Stir until smooth and well-combined.
4. Pour the chocolate layer in the prepared pan leaving gaps as you pour, then swirl in the peanut butter layer into the gaps. Use a knife to create additional marbling effects, or leave the fudge in two distinct layers with chocolate on the bottom, peanut butter on the top.
5. Press down on the top of the fudge with another piece of parchment paper, so that fudge has a smooth, level top. Garnish with small flakes of shaved chocolate.
6. Refrigerate for at least 1 hour. Remove the bark from the refrigerator, and using the parchment paper as a sling, lift the layers from the pan, and cut into 1" squares. Serve, or package for giving. Store up to 1 week in an airtight container.