

Eagle Brand Peanut Butter Fudge

Jacob · 29/09/2024

**Prep Time**

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

A favorite peanut butter fudge with condensed milk The family will go wild for this peanutty treat Peanut butter chopped peanuts and white chocolate really make it special

Ingredients

- - 1 (14 ounce) can Eagle Brand® sweetened condensed milk - ½ cup Jif® Creamy Peanut Butter - 2 (6 ounce) packages white chocolate squares or white baking bars
- chopped - ¾ cup chopped peanuts - 1 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Allrecipes/Karen Hibbard Heat sweetened condensed milk and peanut butter in a heavy saucepan over medium heat
2. stirring constantly
3. until just bubbly. Allrecipes/Karen Hibbard Remove from heat. Stir in white chocolate until smooth. Immediately stir in peanuts and vanilla. Allrecipes/Karen Hibbard Spread evenly into wax paper lined 8-or 9-inch square pan. Cool. Allrecipes/Karen Hibbard Cover and chill for 2 hours or until firm. Turn fudge onto a cutting board; peel off paper. Cut into squares. Store leftovers covered in refrigerator. Allrecipes/Karen Hibbard Allrecipes/Karen Hibbard Recipe Tip Sprinkle cooled fudge with additional chopped peanuts before cutting into squares
4. if desired.