



Chocolate Peanut Butter Swirl Fudge

Jacob · 29/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

24

Description

An easy chocolate fudge is swirled with peanut butter fudge to make this beautiful and delicious candy Great for gift giving or party trays

Ingredients

— - 2 cups peanut butter chips - 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk - 2 tablespoons butter or margarine - Dash salt - 1 teaspoon vanilla extract - ¼ cup semi-sweet chocolate chips

Instructions

1. In heavy saucepan
2. over low heat
3. melt peanut butter chips with 1 cup EAGLE BRAND®
4. butter and salt. In small saucepan
5. over low heat
6. melt chocolate chips with remaining EAGLE BRAND®. Remove from heat; add vanilla extract. Stir until smooth. Spread peanut butter mixture evenly into waxed paper lined 8- or 9-inch square pan. Spoon chocolate mixture over peanut mixture. With table knife or metal spatula
7. swirl through top of fudge. Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.