



[Decadent Chocolate Peanut Butter Fudge](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 10 minutes, plus 2 hours refrigeration

Cook Time: 3 minutes

Ingredients:

- 1 cup Butter
- 3 heaping TBSP Smooth Peanut Butter
- 1 lb. Confectioners Sugar
- 3 heaping TBSP Unsweetened Cocoa Powder
- 2 tsp Vanilla Extract

Directions:

- Mix together confections sugar and unsweetened baking cocoa in a large bowl; set aside.
- Melt butter and peanut butter together on a pot on the stove, stirring until peanut butter is dissolved.
- Pour melted peanut butter mixture into the cocoa mixture; add vanilla extract and stir until combined.
- Spread into an 8"x8" dish.
- Refrigerate until firm.

Makes 36 servings Peanut Butter Fudge

• *Notes: Even though this is a guest post, I made this recipe. Where I deviated was placing the mixture into a 7" springform pan that was lightly sprayed. The fudge is pretty solid once combined, so I patted it in place with my fingertips. I refrigerated overnight. [This is a springform pan](#) for those who have never heard of one.*