

Easiest Peanut Butter Fudge

This is the best recipe for creamy and delicious peanut butter fudge I have ever used. It is great for sharing at work.

Recipe by [Rafael Moya](#) | Created on **Nov 12, 2021**

Ingredients

- ½ cup butter
- 1 (16 ounce) package brown sugar
- ½ cup milk
- ¾ cup peanut butter
- 1 teaspoon vanilla extract
- 3 ½ cups confectioners' sugar

Directions

- Melt butter in a medium saucepan over medium heat. Stir in brown sugar and milk. Bring to a boil and boil for 2 minutes, stirring frequently. Remove from heat. Stir in peanut butter and vanilla. Pour over confectioners' sugar in a large mixing bowl. Beat until smooth; pour into an 8x8 inch dish. Chill until firm and cut into squares.

Nutrition Facts

Serving: **1 - 8x8 inch pan** | Calories: **357.4 kcal** | Carbohydrates: **60.1 g** | Protein: **3.6 g** | Saturated fat: **5.4 g** | Cholesterol: **16.9 mg** | Sodium: **114.8 mg** | Fiber: **0.8 g** | Sugar: **58 g**

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