



# Chocolate Peanut Butter Fudge



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## Introduction

Chocolate peanut butter fudge is a delectable treat that combines the rich flavors of chocolate and creamy peanut butter. This dessert is perfect for satisfying sweet cravings and makes an excellent gift or party treat. The simplicity of the recipe means that even beginners can achieve delicious results, making it a favorite among home bakers.

## Detailed Ingredients with measures

Granulated sugar: 2 cups  
Unsweetened cocoa powder:  $\frac{3}{4}$  cup  
Peanut butter: 1 cup  
Evaporated milk: 1 cup  
Vanilla extract: 1 teaspoon  
Salt:  $\frac{1}{4}$  teaspoon  
Butter:  $\frac{1}{4}$  cup  
Chopped peanuts (optional):  $\frac{1}{2}$  cup

## Prep Time

Preparation time for this delightful fudge is around 15 minutes. Ensuring all your ingredients are measured and ready will make the process seamless.

## Cook Time, Total Time, Yield

Cook time is approximately 10 minutes. The total time including



preparation and cooling is around 2 hours. This recipe yields about 24 servings, perfect for sharing with friends and family or enjoying throughout the week.



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## Detailed Directions and Instructions

### Step 1: Prepare the Pan

Line an 8-inch square baking dish with parchment paper, allowing some paper to hang over the edges for easy removal later.

### Step 2: Melt the Chocolate

In a medium saucepan over low heat, combine chocolate chips and sweetened condensed milk. Stir the mixture continuously until the chocolate is completely melted and the mixture is smooth.

### Step 3: Add Peanut Butter

Remove the saucepan from heat and stir in the creamy peanut butter until well incorporated and smooth.

### Step 4: Pour into the Pan

Spread the fudge mixture evenly into the prepared baking dish.

See also [Sausage Pancake Breakfast Casserole Recipe](#)

### Step 5: Chill the Fudge

Refrigerate the fudge for about 2 hours, or until it is firm to the touch.

### Step 6: Cut and Serve

Once the fudge is set, lift it out of the pan using the parchment paper. Cut the fudge into squares and serve.

## Notes

### **Note 1: Storage**

Store the fudge in an airtight container at room temperature for up to one week or in the refrigerator for longer freshness.

### **Note 2: Variations**

You can add toppings such as chopped nuts, sea salt, or a drizzle of chocolate to customize the fudge.

### **Note 3: Vegan Option**

To make this recipe vegan, ensure you use dairy-free chocolate chips and sweetened condensed milk.





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## Cook techniques

### Melting Chocolate

To melt chocolate smoothly, use a double boiler or microwave. If using a microwave, heat in short intervals, stirring in between to prevent burning.

### Combining Ingredients

When mixing ingredients, ensure to incorporate them gently to maintain a smooth texture. Stirring too vigorously can introduce air, affecting the final consistency.

### Setting Fudge

For best results, allow the fudge to set at room temperature. Placing it in the refrigerator can speed up the process, but it may alter the texture slightly.

## FAQ

### Can I use different types of chocolate?

Yes, you can use dark, milk, or white chocolate, depending on your preference for sweetness and richness.

### How should I store the fudge?

Store the fudge in an airtight container at room temperature for up to a week or in the refrigerator for longer shelf life.



**Can I add other ingredients to the fudge?**

Absolutely! Feel free to add nuts, dried fruits, or even a dash of sea salt for added flavor and texture.

See also [Cream Cheese Chicken Recipe for Beginners](#)

**Why is my fudge too soft?**

If your fudge is too soft, it may be due to not cooking the mixture long enough or incorrect ingredient ratios. Ensure to follow the recipe closely.



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## Conclusion

The chocolate peanut butter fudge is a delightful treat that combines the rich flavors of chocolate and the creaminess of peanut butter. It's perfect for satisfying sweet cravings and is easily adaptable for various dietary preferences. Enjoy making this simple yet indulgent dessert!

## More recipes suggestions and combination

### **Chocolate Almond Fudge**

Combine the richness of chocolate with crunchy almond pieces for a delightful variation of the classic fudge.

### **Peanut Butter Swirl Brownies**

Mix peanut butter into a brownie batter to create a delicious swirl for an extra layer of flavor.

### **White Chocolate Raspberry Fudge**

Use white chocolate and create a vibrant raspberry swirl for a fruity and creamy fudge option.

### **Nut-Free Chocolate Fudge**

Replace the peanut butter with sunflower seed butter to make a nut-free version of the chocolate fudge.

### **Vegan Chocolate Fudge**

Utilize coconut milk and maple syrup to create a rich, dairy-free chocolate fudge that everyone can enjoy.





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