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## Easy Peanut Butter Fudge (Creamy, No-Bake Recipe)

If you're craving an indulgent treat that's quick to prepare and doesn't require baking, this creamy peanut butter fudge is your answer. Made with just four pantry ingredients, it's a nostalgic favourite reminiscent of grandma's kitchen—but with a simplified, foolproof method.

### □ Why You'll Love This Recipe

- No baking required
- Only 4 basic ingredients
- Just 5 minutes of prep time
- Perfect for gifting or sharing
- Smooth, creamy, and melt-in-your-mouth texture

### □ Ingredients (Dual Measurements)

- 400 g (2 cups) granulated sugar
- 120 ml (1/2 cup) whole milk (full-fat preferred for creaminess)
- 190 g (3/4 cup) smooth peanut butter
- 5 ml (1 tsp) vanilla extract

*Tip:* Use smooth peanut butter for the creamiest result, or opt for crunchy if you prefer added texture.

## Quick Overview ( Easy Peanut Butter Fudge )

- Prep Time: 5 minutes
- Cook Time: 5 minutes
- Cooling Time: 1 hour
- Total Time: 1 hour 10 minutes
- Yield: ~25 one-inch (2.5 cm) squares



Easy Peanut Butter Fudge

## Instructions ( Easy Peanut Butter Fudge )

1. Prep the Pan: Line an 8×8 inch (20×20 cm) baking tin with parchment or foil. Lightly grease for easy removal.
2. Dissolve Sugar: In a medium saucepan over medium-low heat, combine sugar and milk. Stir until the sugar dissolves.
3. Boil: Increase heat slightly. Bring to a gentle boil while stirring constantly. Let it boil for about 2.5 minutes. No candy thermometer needed—just a steady simmer.
4. Add Peanut Butter & Vanilla: Remove from heat. Quickly stir in the peanut butter and

vanilla until smooth and fully combined.

5. Pour & Set: Pour the mixture into the prepared pan. Smooth the top with a spatula. Let it cool at room temperature for 1 hour or refrigerate until firm.
6. Slice & Serve: Lift the fudge using the parchment. Slice into 1-inch squares. Enjoy or package for gifts!

### Storage Tips ( Easy Peanut Butter Fudge )

- Store in an airtight container at room temperature for up to 1 week.
- For longer storage, freeze for up to 2 months. Wrap squares in parchment and use a freezer-safe container.
- Thaw at room temperature or in the fridge before serving.

### Variations to Try ( Easy Peanut Butter Fudge )

- Crunchy: Use crunchy peanut butter or stir in 1/2 cup chopped roasted peanuts.
- Chocolate Swirl: Drizzle melted chocolate over the top or fold in mini chocolate chips.
- Marshmallow Fudge: Stir in 1/4 cup mini marshmallows or 2 tbsp icing sugar for extra sweetness.
- Sea Salt Finish: Add a sprinkle of flaky sea salt for contrast.
- Vegan Version: Swap whole milk with coconut or almond milk. Most peanut butter is already dairy-free.

### Nutrition (Per Piece) *Estimated per 1-inch square (25 g)*

- Calories: ~111 kcal
- Carbohydrates: 18 g
- Fat: 4 g
- Protein: 2 g

Make It a Gift Wrap the fudge pieces in wax paper or place them in a festive box for a thoughtful homemade treat. Great for Christmas, birthdays, or just because!

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