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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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