THE J.M. SMUCKER Co

Chocolate Peanut Butter Holiday Fudge

Prep Time	Cook Time	Serves	Difficulty
25 mins	N/A	60	N/A

Ingredients

- 1 can (300 mL) Eagle Brand® Sweetened Condensed Milk, divided

  Original Sweetened Condensed Milk

- 1 cup (250 mL) white baking chips
- 1/3 cup (250 mL) Jif® Creamy Peanut Butter

  Creamy Peanut Butter

- 1 tsp (5 mL) vanilla extract, divided
- 6 tbsp (90 mL) chopped cocktail peanuts, divided
- 1 cup (250 mL) semi-sweet chocolate chips
- pinch of salt

Directions

Step 1:

Line 8" x 8" (20 cm x 20 cm) baking pan with foil, extending foil up over edges of pan.

Step 2:

Microwave 1/2 cup sweetened condensed milk, peanut butter and white baking chips in medium microwave-safe bowl on HIGH 45 seconds or until melted and smooth when stirred. Stir in 1/2 teaspoon vanilla extract until blended. Stir in 1/4 cup peanuts.

Step 3:

Microwave remaining sweetened condensed milk, chocolate chips and salt in medium microwave-safe bowl on HIGH 45 seconds or until melted and smooth when stirred. Stir in remaining 1/2 teaspoon vanilla extract until blended.

Step 4:

Spoon peanut butter and chocolate mixtures into prepared pan, alternating heaping tablespoonfuls of both mixtures to vary the colours. When complete, with table knife or metal spatula, swirl mixtures to create a marbled appearance. Pat top surface to flatten evenly. Sprinkle with remaining 2 tablespoons peanuts. Pat into top surface of fudge.

Step 5:

Chill at least 1 hour. Remove fudge from pan by lifting edges of foil. Remove foil. Cut into squares.

Images

