Peanut Butter Cup Fudge

INGREDIENTS:

- 2 pounds Peanut Butter Candy Coating
- 3/4 cup Honey
- 1 1/2 cups Peanut Butter, divide
- 1 pound chopped Broc Milk Chocolate
- 1 14 ounce can Sweetened Condensed Milk
- 1tsp Vanilla Extract

TOOLS FROM CKSA:

- 9" Square Pan
- Parchment Paper
- Spatula
- Angled Spatula



DIRECTIONS:

- 1. Line a 9" pan with parchment paper.
- 2. Place the peanut butter candy coating in a mi crowave-safe bowl. Melt the candy coating in the microwave.
- 3. When melted, add the honey and 1 cup of pea nut butter. The mixture will immediately thicken. Stir until first 3 ingredients are incorporated.
- 4. Spread the mixture in the lined pan.
- 5. While this layer firms up, melt milk chocolate, and combine with remaining 1/2 cup peanut but ter, sweetened condensed milk, and vanilla. Mix ture will thicken. Mix until well combined and spread on top of firm peanut butter layer.



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