Peanut Butter Fudge Recipe

Ingredients:
1 lb . unsalted butter
1 jar (18 oz.) Creamy peanut butter
2 lbs . powdered sugar

1. Bring butter and peanut butter to a boil.
2. Prepare a $9 \times 13$ pan. Butter bottom and sides.
3. Once butter and peanut butter come to a boil, reduce heat. Add in powdered sugar.
4. Thoroughly combine powdered sugar and peanut butter by stirring with a wooden spoon.
5. Pour into prepared $9 \times 13$ pan.
6. Let cool and harden.
7. Cut into 1 inch squares.
