

Peanut Butter Fudge

1 c. butter, melted

1 c. peanut butter, smooth or chunky, your choice

1 - 2 tsp. vanilla extract

2 c. powdered sugar

Mix butter, pb and vanilla until smooth, stir in powdered sugar. If it looks too lumpy, whip out the hand mixer and have a go. Pour into 7 X 11 pan. Chill for at least 4 hours in the fridge, or freeze for 1 hour. Cut into pieces, sit back and enjoy! = o)

I put in a little handful of chocolate chips, probably not more than 1/3 c. It made it taste like Resse's PB cups, but was difficult to cut because the chocolate was so hard, so I may try melting them with the butter next time.