

Fudge Puddles



Fudge filled deliciousness!

By debzy

Servings: 24

Yield: 4 dozen



Ingredients

½ cup butter, softened
½ cup creamy peanut butter
½ cup white sugar
½ cup packed brown sugar
1 egg
½ teaspoon vanilla extract
1 ¼ cups all-purpose flour
¾ teaspoon baking soda
½ teaspoon salt
1 cup milk chocolate chips
1 cup semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
¾ cup pecan halves

Directions

Preheat oven to 325 degrees F (165 degrees C).

Sift together flour, baking soda and salt.

Cream butter, peanut butter and white and brown sugars. Mix in egg and 1/2 teaspoon vanilla. Stir the flour mixture into creamed mixture. Shape the dough into 48 balls, 1 inch each. Place each ball in one compartment of a mini muffin tin.

For filling, put chocolate chips in a double boiler over simmering water. Stir in milk and vanilla, mix well.

Bake for 14 to 16 minutes or until lightly browned. Remove from oven and immediately make wells in the center of each using a melon baller. Cool in pan for 5 minutes. Then carefully remove to wire racks. Using a measuring cup fill each shell with the chocolate mixture. Top with a pecan half.

Nutrition Facts

Per Serving: 273 calories; protein 4.9g; carbohydrates 33.2g; fat 14.7g; cholesterol 25mg; sodium 164.8mg.