

2-Ingredient Peanut Butter Fudge



This is the easiest fudge ever. Every time I make it I get so many compliments on how great it is. This is the easiest peanut butter fudge ever, and it is so good. I hope you try it and enjoy it as much as I do.

Prep: 10 mins

Cook: 10 mins

Additional: 1 hr

Total: 1 hr 20 mins

Servings: 48

Yield: 1 8x8-inch pan of fudge



Ingredients

1 pound white confectioners' coating (white almond bark), broken up

1 (18 ounce) jar peanut butter (such as Jif®)

Directions

Step 1

Line an 8x8-inch baking dish with plastic wrap long enough to overhang the dish by several inches on each side.

Step 2

Place broken coating into a large glass microwave-safe bowl and melt on low power in microwave oven, about 5 minutes, stirring after every 30 seconds to 1 minute. When coating is smooth and creamy, stir peanut butter into coating until fudge is thoroughly combined. Spread fudge into the prepared baking dish.

Step 3

Refrigerate fudge until set, 1 to 2 hours. Lift fudge out of the pan using the plastic wrap for handles and slice into squares with a pizza cutter.

Nutrition Facts

Per Serving: 114 calories; protein 3.2g; carbohydrates 7.7g; fat 8.4g; cholesterol 2mg; sodium 57.4mg.