



Dark Chocolate Peanut Butter Fudge

Ingredients

- 1 ¼ cups peanut butter
- 10 oz dark chocolate chips
- 2-4 Tbsp. maple syrup
- 1 tsp. vanilla extract
- ½ cup [PB gr8nola](#)
- 2-4 Tbsp. extra peanut butter to swirl (for decoration)

Directions

1. Line a 3x8" pan with parchment paper, then set aside.
2. In a double boiler, melt the chocolate chips and peanut butter until smooth and creamy. Alternatively, heat the chocolate chips and peanut butter in 20 second intervals, stirring in between, until smooth and creamy.
3. Add the maple syrup and vanilla extract, and stir until fully combined.
4. Pour the chocolate mixture into the prepared pan.
5. If desired, scoop 2-4 tablespoons of extra peanut butter on top, and use a butter knife to stir it into the fudge.
6. Sprinkle [gr8nola](#) on top, then place in the freezer to set for 2 hours, or overnight.
7. Remove from the freezer, slice into cubes and enjoy!

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