

Peanut butter microwave fudge

As seen on CakeSpy.com

1 cup creamy peanut butter
2 sticks unsalted butter
1/8 teaspoon salt
1 teaspoon vanilla extract
3 to 3 1/2 cups powdered sugar, sifted

Line an 8 inch square inch pan with tinfoil, leaving little "arms" extending over the sides of the pan (for easy removal). Generously grease the foil and the sides of the pan.

In a large, microwave-appropriate bowl, combine the pb and butter (cut into pieces). Cook on HIGH in the microwave for one minute; remove, and stir. Keep cooking in 20 second blasts until the pb and butter are totally melted together.

Stir in the salt and vanilla and mix to combine. Working with 1 cup at a time (you may not need all the sugar), add the powdered sugar, whisking vigorously to incorporate each addition. Work it into a smooth batter.

Spread the batter into the prepared pan and flatten it with the top of a rubber spatula. Let the fudge chill in the refrigerator for at least an hour before slicing into squares to serve.