



Peanut Butter Chocolate Fudge

{from bakeat350.blogspot.com, adapted from [Eagle Brand](#)}

1 (14 oz.) can Eagle Brand® Sweetened Condensed Milk, divided
1/3 cup Jif® Creamy Peanut Butter
1/2 cup white baking chips
1/2 cup peanut butter chips
1 teaspoon vanilla extract, divided
1/4 teaspoon almond extract
1/3 cup chopped salted peanuts
1 cup semi-sweet chocolate chips
1/8 teaspoon salt
chopped peanuts for topping

Line an 8x8" pan with foil, leaving some overhang.

In a small saucepan, combine 1/2 cups sweetened condensed milk with the peanut butter. Heat over medium-low heat until the peanut butter is melted and hot. Remove from heat and stir in the white chocolate and peanut butter chips until they melt.

Stir in 1/2 teaspoon vanilla and the almond extract. Stir in the peanuts. Set aside.

In a microwave-safe bowl, combine the remaining sweetened condensed milk, chocolate chips, and salt on high heat for 1 minute. Stir until smooth and melted. Heat at 15-second intervals, if not completely smooth after 1 minute. Stir in the remaining vanilla.

Spoon both mixture into the pan, alternating as you go. Swirl lightly with a table knife. Sprinkle with the extra chopped peanuts. To smooth the top press lightly with a piece of waxed paper.

Refrigerate for at least 1 hour, until set. Cut and serve.