



RECIPES

Crunchy peanuts top decadent peanut butter fudge. This no-fuss fudge is rich and simply irresistible.

PEANUT BUTTER FUDGE

1 cup creamy peanut butter

1 cup (2 sticks) unsalted butter, cut into small pieces

2 teaspoons vanilla extract

3 cups powdered sugar

1/2 cup Fisher Chef's Naturals Raw Peanuts,
toasted and coarsely chopped

1/3 cup semi-sweet chocolate chips

Grease 9 x 5-inch loaf pan with butter. Line pan with parchment paper allowing extra to overlap sides. Place peanut butter and butter in microwave-safe bowl. Microwave on HIGH 1 to 1 1/2 minutes until mixture begins to bubble. Stir peanut butter mixture. Microwave on HIGH 1 1/2 minutes. (Take precaution as mixture may bubble up sides.)

Stir in vanilla extract. Add powdered sugar, stir until thickened and well blended. Spread mixture evenly into prepared pan. Sprinkle toasted peanuts over top; gently press into surface. Cover and refrigerate 1 hour or until set.

Use edges of parchment paper to lift fudge from pan. Cut into squares. Place chocolate in microwave-safe bowl. Microwave on HIGH 1 to 1 1/2 minutes; stir every 30 seconds until melted. Transfer to small plastic resealable bag; secure top. Snip tip from one end of bag. Gently squeeze bag; drizzle chocolate over top. Allow chocolate to set; serve.

Yield: 24 squares

Nutrition information per serving (1 square): 210 Calories, 15 g Total Fat, 6 g Saturated Fat, <1 g Trans Fat, 20 mg Cholesterol, 50 mg Sodium, 19 g Carbohydrate, 1 g Dietary Fiber, 16 g Sugars, 4 g Protein

Nutty Idea: Preheat oven to 350°F. Spread peanuts in single layer over baking sheet. Bake 6 to 8 minutes until golden brown. Immediately transfer peanuts on clean paper towel. Cover peanuts with another clean paper towel. Gently rub peanuts to remove skins. Transfer peanuts to colander and shake gently to further separate skins from nuts.