

Peanut Butter Fudge

1 cup butter, plus more for greasing pan
1 cup peanut butter
1 teaspoon pure vanilla extract
1 pound confectioners' sugar

Microwave butter and peanut butter for 2 minutes on high.
Stir and microwave on high for 2 more minutes.
Add vanilla and confectioners' sugar to peanut butter mixture and stir to combine with a wooden spoon.

Pour into a buttered 8 by 8-inch pan lined with waxed paper. Place a second piece of waxed paper on the surface of the fudge and refrigerate until cool.

Cut into 1-inch pieces and store in an airtight container for up to a week.

