

From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 8 oz. (two sticks) of butter, unsalted
- ✓ 1 cup peanut butter (smooth or chunky—depends on if you want munchies in your fudge!)
- ✓ 1 teaspoon vanilla extract
- ✓ 1 lb. powdered sugar

Five-Minute Peanut Butter Fudge

Christmas always signals a time for special treats. I don't normally run my kitchen on bake-heavy tidbits during the year, so in the weeks leading up to the holiday, it's nice to get out the giant mixer, the old, dog-earned, handed-down cookie recipes, and get up to my ears in flour. Since I'm rarely able to indulge in these treats, it's nice to discover new, easy recipes, like the one below, for divine, rich, peanut butter fudge. Enjoy!

Directions:

- In a 4-quart microwave-safe bowl, combine the butter and peanut butter, and cover with plastic wrap. Microwave for two minutes on high.
- Stir the mixture, and microwave for another two minutes on high.
- Add the vanilla and powdered sugar, and carefully stir to combine (this is molten hot) with a wooden or metal spoon.
- Spread into an 8x8 dish (preferably lined with parchment and greased, so it's easier to remove).
- Refrigerate until cool, about two hours. Then cut into one-inch pieces, and devour!

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

