

# Peanut Butter FUDGE



## Ingredients

3 cups vegan sugar  
1 cup non-dairy cream  
1 tsp. salt  
5 Tbs. Earth Balance margarine  
¼ cup peanut butter (*use a brand that does not contain palm oil*)  
1 tsp. vanilla  
*optional:*  
½ cup melted vegan chocolate



## To Prepare

Line an 8X8 inch pan with two strips of criss-crossed parchment paper, covering bottom and sides of pan.

In a large, heavy-bottom stockpot, combine sugar, non-dairy cream, and salt over low heat and stir until sugar is dissolved.

Increase heat to medium-high and cook until mixture reaches 240 degrees, stirring frequently.

Remove mixture from heat and add margarine, peanut butter and vanilla. Stir to combine.

Beat mixture on high with electric mixer until it loses its sheen and thickens up considerably. This should take about 8-10 minutes (longer if done by hand).

Press fudge flat into pan.

Allow to cool. If you are using chocolate, drizzle top lightly with chocolate as pictured above.

Let fudge set for several hours (overnight is best) before serving.