**Compliments of Cathy Owens**

**Super Easy Peanut Butter Fudge**

Serves 20 (48 1” squares)

**Ingredients:**

4 cups granulated sugar

1 cup milk

2 cups peanut butter

1 tablespoon butter

1 tablespoon vanilla extract

**Directions:**

1. Prepare a 9x11 glass dish by buttering the bottom.
2. In a heavy bottom sauce pan combine sugar and milk.
3. Measure and set aside remaining ingredients.
4. Cook over medium heat stirring occasionally till it comes to a boil, the stir constantly.
5. Let boil or 4 minutes. Remove from heat.
6. Stir in remaining ingredients till all melted and smooth.
7. Pour in to prepared dish and refrigerate till firm.