

# Maple & Peanut Butter Fudge



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes about 30 pieces

Butter, for greasing pan

1c butter

3c sugar

1c evaporated milk

1c brown sugar

1T vanilla extract

1/2c pure maple syrup

1c smooth peanut butter

Lightly grease 9x13" pan with butter and set aside.

In large saucepan, combine sugars, maple syrup, butter and evaporated milk. Cook over medium heat, stirring occasionally, until it reaches 235 degrees and all sugars are melted.

Remove from heat and allow mixture to cool to 170 degrees. Stir in remaining ingredients.

Using an electric mixer on low speed, until it starts to stiffen and loses its shine. Pour into prepared pan and let harden at room temperature at least 4 hours.

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**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)