

# Old Fashioned “Stolen” Peanut Butter Fudge

This is my Aunt Patricia's Peanut Butter Fudge recipe. She has made uncountable pounds of this fudge for various family gatherings over the years. At our last gathering, someone actually STOLE this fudge and hid it for their own selfish consumption! You know you've got a notable recipe when folks let loose of all their morals and STEAL your fudge. You've got to make this soon, but be careful what type of people you associate with when serving it.

- 4 cups sugar
- 1 cup whole, or evaporated milk
- 1/4 cup white corn syrup
- 1/2 stick butter
- 1/8 teaspoon salt
- 2 cups peanut butter, creamy
- 1 teaspoon vanilla



Mix sugar, milk, syrup, butter and salt together in a large saucepan. Boil for 5 minutes stirring constantly. Remove from heat and add peanut butter. Return pan to heat and bring to a boil. Remove from heat. and add vanilla; beat until slightly stiff. Pour onto butter platter. Let set a couple of hours and cut into squares.