

# Basic Peanut Butter Fudge

## Ingredients

- 2 cups sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- 1/4 tsp salt
- 1 tbsp vinegar
- 2 tbsps butter
- 2 tbsps Tablespoons Light Cream
- 1 cup peanut butter

## Summary

**Yield:** 1

**Prep Time:** 5 minutes

**Category:** Candy

**Cuisine:** American

## Instructions

1. Combine sugar, corn syrup, water, salt, vinegar, butter and light cream in a sauce pan. Cook over medium heat, stirring occasionally, to a softball stage- That's 238 degrees on a candy thermometer or until a small amount of mixture forms a soft ball tested in very cold water
2. Remove from heat and add peanut butter but DO NOT stir.
3. Cool to lukewarm (110 degrees) and beat with a wooden spoon until fudge thickens and loses its glossy appearance.
4. Quickly pour into buttered 8" x 8" x 2" inch pan. When cool, cut into squares