

Love, Joy, Hope & Peanuts

Peanut Butter Fudge

2	cups	Sugar
1/2	cup	Evaporated Milk
1/4	cup	Honey
1/4	cup	Heavy Cream
1/4	cup	Molasses
2	Tlbs	Corn Syrup
1/2	tsp	Salt
3/4	cup	Peanut Butter
1/3	cup	Marshmallow Creme



- Combine sugar, evaporated milk, honey, cream, molasses and corn syrup in a saucepan.
- Cook to 243 degrees F.
- Remove from heat and stir in salt, peanut butter and marshmallow creme.
- Stir until mixture turns creamy and opaque.
- Pour into a greased pan and allow to set.
- Once cooled, remove from the pan and cut into squares.

Peanut Butter Truffle

1/2	cup	Heavy Cream
4	Tlbs	Peanut Butter
2	Tlbs	Corn Syrup
1	cup	Chocolate Chips

Chocolate Melts for Dipping



- Heat cream, peanut butter and corn syrup to a boil and pour over chocolate chips. Stir until smooth.
- Place in the fridge for a couple of hours to firm.
- Scoop out a tablespoon size ball of ganache at a time and roll into balls.
- Place on a parchment lined sheet tray and put in the freezer to harden.
- Melt your chocolate melts and – using a fork – dip the ganache balls into the chocolate melts.
- Tap off excess on the side of the bowl and place on a clean parchment lined sheet tray.