

PEANUT BUTTER FUDGE

1. Add cream powder to hot water and stir with a wire whip until there are no lumps.
2. Add dry ingredients.
3. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
4. Keep mixture low in the kettle while cooking.
5. Turn stove off so that temperature goes to exactly 235 degrees (+ or – adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
6. Add butter and stir until it is melted.
7. Pour into bars on marble table and add peanut butter.
8. Let cool to about 100 degrees.
9. Add flavoring.
10. Paddle and loaf to completion.