

No-Cook Fudge

Top 10 !!!!!!! All my boys loved to take this fudge to school on their birthdays.

1 cup butter, melted

1/3 cup cocoa

1/3 cup peanut butter

1 lb. (4 cups) confectionery sugar

1/2 cup nuts, coarsely chopped



In a 4-quart sauce pan melt butter.

Remove from heat; add cocoa and peanut butter.

Blend until peanut butter melts.

Add confectionery sugar and nuts.

Batter will be stiff and can be blended with hands until all sugar is dissolved.

Pat into an un-greased 9-inch square pan.

Refrigerate until firm; cut into squares and serve.

Yield: 24 squares.