Peanut Butter Fudge

St. Petersburg Times

Ingredients

- 1 cup margarine
- 1/2 cup creamy peanut butter (no substitute)
- 4 Tbsp unsweetened cocoa
- 1 Tbsp vanilla
- 1 (1-pound) box confectioners' sugar
- 1/2 cup chopped nuts (walnuts, pecans, or peanuts), or 1/2 cup coconut (optional)

Instructions

1. Melt margarine and peanut butter together over low heat.
2. Remove from heat; add cocoa and vanilla.
3. Beat in confectioners' sugar and nuts or coconut.
4. Press into a buttered pan.
5. When cool, cut into squares.

PEANUT BUTTER FUDGE **ST. PETERSBURG TIMES**

1 cup margarine
½ cup creamy peanut butter (no substitute)
4 tablespoons unsweetened cocoa
1 tablespoon vanilla
1 1-pound box confectioners' sugar
½ cup chopped nuts (walnuts, pecans, peanuts)
or ½ cup coconut (optional)

Melt margarine and peanut butter over low heat. Remove from heat; add cocoa and vanilla. Beat in confectioners' sugar and nuts or coconut. Press into buttered pan. When cool, cut into squares.

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