THE J.M. SMUCKER Co

Peanut Butter and Chocolate Marble Fudge

Prep Time	Cook Time	Serves	Difficulty
10 mins	N/A	64	N/A

Ingredients

- 1 can (300 mL) **Eagle Brand®** Original Sweetened Condensed Milk, divided

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- 8 squares (1 oz / 28 g each) semi-sweet or dark chocolate, chopped
- 6 squares (1 oz / 28 g each) white chocolate, chopped
- 1/2 tsp (2 mL) baking soda, divided
- 1/2 tsp (2 mL) vanilla extract
- 1/4 cup (50 mL) peanut butter

Directions

Step 1:

In one small saucepan, heat half a can of sweetened condensed milk with semi-sweet or dark chocolate and 1/4 tsp (1 mL) baking soda. Stir frequently until chocolate is melted. Stir in vanilla extract.

Step 2:

In another small saucepan, heat remaining sweetened condensed milk with white chocolate, 1/4 tsp (1 mL) baking soda and peanut butter, stirring until melted.

Step 3:

Pour dark chocolate mixture in parchment paper-lined 8" (20 cm) square pan. Pour peanut butter mixture on top and swirl with a spoon or knife. Cool. Chill 4 hours or until firm.

Step 4:

Remove from pan and cut into 1" (2.5 cm) squares.

Images