



Holiday Recipes

Fletcher's Fudge

2 cups Cane Sugar

1/3 cup Unsweetened
Condensed Milk
(or Almond Milk)

4 pieces of Unsweetened
Chocolate Bar (ex.
Unsweetened Bakers Bar)

1 tsp. Vanilla Extract

1 cup Peanut Butter

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RECIPE COURTESY OF
DAVID FLETCHER'S WIFE,

KIERRA FLETCHER



1. Spray an 8x10 pan with cooking spray.
2. On high heat, add the cane sugar, unsweetened milk, and chocolate into your pot and bring them to a full boil. An additional small splash of milk can be added to your liking.
3. Turn down the mixture to a simmer for 4-5 minutes while stirring. The mixture will begin to thicken.
4. Take off the burner and add in the vanilla. Stir, then add in the peanut butter.
5. Stir the mix rapidly, then pour into your sprayed pan. The fudge will thicken as it cools.
6. Enjoy!