

## Chocolate 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. Add no more than two pounds of Chocolate Peanut Butter fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or – adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
7. If you overshoot the temperature, add  $\frac{1}{4}$  quart of water and cook up  $\frac{1}{2}$  degree **above the original finish temperature.**
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle.
13. Add chunks of peanut butter fudge spread evenly through loaf and begin the loafing. It is best if you can chunk the peanut butter fudge and let it sit a day before using.

*\*For total recook batches, add 1 qt. water and cook up  $\frac{1}{2}$  degree plus extra  $\frac{1}{2}$  degree if fudge was too soft.*