

Peanut Butter Fudge



Ingredients:

- 1 Cup No Sugar added Peanut Butter (I use just ground peanuts)
- 1 Stick Butter
- 3/4 Cup Powdered sugar-free sweetener (I use [Lakanto](#))
- 1 tsp Vanilla Extract
- 1/2 tsp Salt

Line an 8-inch square baking pan with parchment paper.

Add the peanut butter and butter to a medium mixing bowl. Cover the bowl and microwave for a minute at a time, until the butter is melted.

Remove the bowl from the microwave and add the vanilla and salt. Stir until the

mixture is well combined.

Add the sugar-free powdered sweetener and stir until combined.

Pour into pan and place in refrigerator for 4-6 hours.

Cut into squares. 24 squares equals 1 carb per square. Different peanut butter's may cause carb count to be different so it is recommended that you use a carb manager app to make sure of your carb count.