



## *Peanut Butter Fudge Daisies*

- 3 cups powdered sugar
- 1/2 cup butter (cut into cubes)
- 2 cups brown sugar
- 1/2 cup milk
- 1 cup peanut butter
- 1 t. vanilla
- jam

Prepare a 9"x12" pan by spraying with baking spray, then making a parchment sleeve and spraying again. Set aside.

1. Put the powdered sugar in a large mixing bowl. Set aside.
2. Melt the butter in a medium saucepan over medium heat. Stir in the brown sugar and milk. Bring to a boil and then boil continuously for 2 minutes, making sure to stir frequently.
3. Remove from the heat and stir in the peanut butter and vanilla. Pour hot mixture over the powdered sugar. Use a heat resistant spatula or wooden spoon and mix until smooth. Spread into an even layer in the prepared pan.
4. Let the fudge cool for 10 minutes. While it's cooling, set up a pastry bag with a #12 tip. Spoon jam in the bag. Set aside.
5. After the 10 minutes, take a daisy flower cookie cutter and cut out fudge flowers. Place them onto a parchment lined baking sheet. Then take a melon baller and press wells for the jam into the center of the daisies.
6. Pipe some jam into the center of each of the daisies. Let them sit on the baking sheet until the set up a bit more. Once the fudge and the jam have set up, you can store the fudge by covering with plastic or placing into an airtight container. To store the fudge even longer, you can place it into the refrigerator. When you're ready to serve, take a few pieces out and let them come to room temperature.