

## Betty Trapp's Peanut Butter Fudge

4-½ cup sugar      4 heaping tbsp peanut butter  
1-½ cup milk      1 tsp vanilla  
3 tbsp corn syrup

Bring the sugar, milk, and syrup to a boil, stirring constantly. Then bring to 234-240°, stirring occasionally. Remove from heat. Add the peanut butter and vanilla and beat until a little stiff, about 180°. Pour into a buttered 9x13 pan. Score while still warm.

Adapted from *Our Favorite Recipes* (1962) for the Seventh Day Baptist Church of White Cloud.