

Passage 8 Sequence

Peanut Butter Fudge

Do you love peanut butter? Here is a way to make a soft peanut butter fudge. Ask an adult to help you when you use the microwave. Do not make this if you cannot eat peanuts.

A Recipe For Peanut Butter Fudge

YOU WILL NEED:

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| • 1 stick of butter | • a cake pan |
| • 1 cup of peanut butter | • a large bowl that can go in the microwave |
| • peanuts | • a big spoon |
| • 4 cups of sugar | • a rolling pin |
| • $\frac{1}{2}$ cup of milk | • measuring cups |
| • 1 cup of chocolate chips | |

Step 1: Let the butter get soft. Rub a little butter all over the sides of the cake pan.

Step 2: Put the rest of the butter in the bowl. Add the peanut butter. Put the bowl in the microwave. Put it on high for two minutes.

Step 3: Take the bowl out of the microwave. Stir well.

Step 4: Crush the peanuts into little pieces. You can do this with a rolling pin.

Step 5: Put the crushed peanuts into the bowl. Add the sugar and the milk. Add the chocolate chips. Stir everything together.

Step 6: Put the bowl back in the microwave. Turn it on high for 1 minute.

Step 7: Take the bowl out and stir well.

Step 8: Pour the fudge into the cake pan. Cool the pan for one hour.

Step 9: Cut the fudge into pieces. Eat and ENJOY!

Name _____

Date _____

1. What is the first step?

- Ⓐ Heat the peanut butter.
- Ⓑ Add the milk.
- Ⓒ Butter the pan.
- Ⓓ Stir well.

2. What do you do right before you add the peanut butter?

- Ⓐ Stir well.
- Ⓑ Put the butter in the bowl.
- Ⓒ Add milk.
- Ⓓ Add the chocolate chips.

3. What do you do in Step 4?

4. What do you do in Step 7?

5. What do you do just after you pour the fudge into the cake pan?

