

Confectionery Classics

A few classic formulas using peanut butter



Original publication date 1975

By Reg Groves

Q: The following column was written in reply to Wilson Candy Co., of Jeannette, PA, in June 1975, requesting advice on how to use up a surplus supply of peanut butter.

We assume that the peanut butter is fresh (i.e. not rancid) and has been kept in a cool, dry conditions. There are several types of candy in which the peanut butter can be used, even with simple manufacturing equipment, as follows.

Peanut Butter Fudge

Place into a kettle:

- 5 lbs. sugar
- 1 lb. 4 ozs. corn syrup (42 D.E.)
- 4 ozs. invert sugar
- 28 ozs. cream 20%

Bring to a boil and slowly add:

9 ozs. evaporated milk

Cook to 239 degrees F. and pour on cooling table. Allow to cool to 170 degrees F.

Add the following whilst working on the table:

9 cc. vanilla
¼ oz. salt
1 lb. peanut butter
4 ozs. mazetta
½ oz. egg whites

Remove the batch and place in paper-lined trays. This fudge may be sliced warm or cold.

Peanut Butter Cream

Place in mixing kettle: 10 lbs. fondant

Melt to 150 degrees F. Place in another mixing kettle:
40 lbs. peanut butter

Also heat to 150 degrees F.

Add: 2 ozs. salt

Combine with the heated fondant. Spread on paper to desired height. When cold, dip in chocolate.

Peanut Butter Nougat

Place into a mixing kettle: 30 lbs. peanut butter
4 ozs. salt
20 lbs. frappe

In another kettle cook to 256 degrees F:
15 lbs. granulated sugar
15 lbs. molasses
30 lbs. corn syrup (42 D.E.)
4 lbs. water

Pour the cooked batch in with the peanut butter frappe. Mix well and spread out on a cooling slab to desired thickness and it is ready to cut. This nougat can be dipped in chocolate or it can be wrapped in waxed paper or cellophane.

Marshmallow-Peanut Bar

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| Place in a kettle: | 20 lbs. granulated sugar |
| | 5 lbs. corn syrup (42 D.E.) |
| | 1 lb. invert sugar |
| | 6 lbs. whole condensed milk |
| | 5 lbs. water |

Cook all the above ingredients to 252 degrees F. Shut off heat and add:

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| | 4 ozs. salt |
| | 3 lbs. marshmallow cream |
| Mix all together. Add: | 5 lbs. peanut butter |
| | And, if desired, coarsely ground roasted peanuts in quantity to make a heavy paste |

Spread out to desired height on well-greased and -floured cooling slab. Cut to desired size before batch gets too cold, and dip in chocolate or wrap in waxed paper.

For a really simple way to consume the peanut butter, you could mix it with powdered sugar to make a stiff paste; then form it into centers for chocolate coating.

I hope that this information provides you with enough ideas to solve your problem.

Pat Magee's Candymail 9/2020