

White Chocolate Cranberry Fudge

Ingredients

- 14 ounce can sweetened condensed milk
- 16 ounces white chocolate almond bark
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- ½ cup green and/or red candied cherries
- ¼ cup dried cranberries
- ¼ cup shelled, unsalted pistachios

Instructions

1. Line an 8×8-inch square pan with parchment paper.
2. Chop your cherries and cranberries.
3. In a microwave-safe bowl, add the sweetened condensed milk and white chocolate bar pieces.
4. Microwave on high for 40 seconds, then at 20 second intervals, mixing in between each interval until the chocolate is completely melted. (NOTE your chocolate must reach a temperature of 237°F in order to set up, so be sure to temp it).
5. Mix in the vanilla extract and salt
6. Mix in the glazed cherries then immediately pour mixture into the lined pan.
7. Sprinkle the dried cranberries and pistachios on top and press down slightly with the palm of your hand.
8. Cover and refrigerate 3-5 hours or until set.