



Easy White Chocolate Cranberry Fudge

Recipe from Life Love and Sugar

INGREDIENTS:

3 ¾ C white chocolate chips (24 oz.)
14 oz. can sweetened condensed milk
1 t vanilla (I added 2 t)
1 ¼ C raisins
Pinch of salt (I also sprinkled kosher salt on top of the fudge at the end.)

METHOD:

Line a square baking pan with parchment paper. I used an 8" X 8" pan. The place white chocolate chips in a large bowl with the condensed milk and microwave on high for 1 minute. Stir. If needed, add about another 20-25 seconds, being careful not to overheat. Stir patiently until the chocolate is smooth and melted. Add the vanilla and the pinch of salt and quickly pour into the lined pan. Spread evenly. Can cool in fridge or on countertop until room temperature. Can freeze or store in fridge. Sprinkle with a bit more of the sea salt on top. Serve in small 1 inch squares!



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