

Candy Cane Fudge Recipe

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Recipe type: Dessert

Ingredients

- 3 cups white chocolate chips (2 bags)
- 1 can (14 oz) sweetened condensed milk
- 1 teaspoon vanilla extract
- ½ cup crushed candy canes
- Stir in the vanilla extract and crushed candy canes.

Instructions

1. Line a 9×9 baking dish with parchment or foil and grease with butter.
2. Using a large saucepan, combine the white chocolate chips and sweetened condensed milk.
3. Stir until all of the white chocolate chips have completely melted.
4. Transfer fudge to the baking dish and allow it to cool to room temperature, approximately one hour. Sprinkle more crushed candy cane on top.
5. Transfer to the refrigerator and allow to set-up for another 3-4 hours.

Recipe by The Jenny Evolution at <http://www.thejennyevolution.com/candy-cane-fudge-recipe/>

