



Easy Cranberry & White Chocolate Fudge

Sarah's servings: 32, Sarah's skill: Easy, Baking time: none

Ingredients

397g Tin Condensed Milk
400g White Cooking Chocolate
100g Dried Cranberries
1 tsp Vanilla Bean Paste

Method

- Line a 8" square baking tin with baking parchment.
- Chop the cranberries into small pieces and set aside.
- Take the white chocolate and roughly chop so it melts easily - keep back about 9 pieces to grate over the top later.
- In a medium sized pan put the condensed milk and the chopped white chocolate.
- On a low heat melt the chocolate - keep stirring so it doesn't burn.
- When it is melted add the dried cranberries and vanilla bean paste and mix.
- Put the chocolate mixture in the prepared tin and level and smooth with a small spatula.
- Grate the saved white chocolate over the top of the fudge.
- Leave to cool then place in the fridge for at least 2 hours or overnight.
- Take out of the tin and remove the parchment then cut into small pieces.
- Store in the fridge and it will last for two weeks.