

# Easiest White Chocolate Fudge Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 5 minutes

Cook time : 1 minute

Ready in 6 minutes plus cooling

Level : Basic

## Ingredients:

- White chocolate 330g (11.6oz)
- Sweetened condensed milk 265g (9.3oz)
- Dried cranberries 60g (2.1oz)
- Pistachios 45g (1.5oz)
- Blanched almonds 45g (1.5oz)
- Freeze dried cranberry powder 1/2Tsp

## Topping:

- Sliced dried cranberries
- Chopped pistachios

## Directions

1. To make white chocolate fudge melt white chocolate in a microwave oven on low heat. Heat sweetened condensed milk and add it to the melted chocolate. Stir with a silicone spatula to combine.
2. Add freeze dried cranberry powder, dried cranberries, pistachios and blanched almonds, and stir until the mixture becomes uniform.

3. Transfer the mixture into a 20cmx20cm (8"x8") pan lined with parchment paper. Smooth the top with a silicone spatula, and top it with sliced cranberries and chopped pistachios. Put everything in the fridge for a couple of hours, until it sets.
4. Cut chilled fudge into 5cmx5cm (2"x2") squares, and enjoy!