

CRANBERRY ORANGE WHITE CHOCOLATE FUDGE

ingredients:

- 18 oz. white chocolate, chopped
- 14 oz. sweetened condensed milk
- 3/4 cup dried cranberries, roughly chopped
- 1/2 teaspoon salt
- zest of 2 oranges

directions:

1. Line an 8" x 8" baking dish with parchment paper on the bottom and all four sides. Set aside.
2. Create a double boiler using a large heat-proof bowl and a pot filled with water. Heat the water in the pot to a rapid boil, then turn heat down to simmer. To your bowl, add in white chocolate and sweetened condensed milk. With a spatula, stir constantly until the mixture is fully melted, then remove from heat.
3. Working quickly, add in the cranberries, salt, and almost all the orange zest (reserving about 2 teaspoons of zest to sprinkle on top). Pour mixture into prepared baking pan and tap on the counter a few times to remove any air bubbles. Sprinkle with remaining orange zest.
4. Cover the baking pan tightly with plastic wrap and place in fridge to set for at least 4 hours, or overnight. Cut into small squares and serve! Will last over a week in the fridge.

Enjoy!

