THE J.M. SMUCKER Co

White Chocolate and Dried Cranberry Fudge

Prep Time	Cook Time	Serves	Difficulty
5 mins	N/A	49	N/A

Ingredients

- 1 cup (250 mL) granulated sugar
- 2/3 cup (150 mL) **Carnation®** Regular or 2% Evaporated Milk

  2% Evaporated Partly Skimmed Milk

- 2 tbsp (30 mL) butter
- 1/2 tsp (2 mL) salt
- 1 1/2 cups (375 mL) white chocolate, chopped
- 1 cup (250 mL) dried cranberries
- 1 cup (250 mL) miniature marshmallows
- 2 tsp (10 mL) vanilla extract

Directions

Step 1:

Line 8-inch (2 L) baking dish with parchment or waxed paper; set aside

Step 2:

Combine sugar, evaporated milk, butter and salt in medium saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in white chocolate, dried cranberries, marshmallows and vanilla until chocolate and marshmallows melt and blend.

Step 3:

Pour into prepared dish. Chill until set. Cut into 1-inch (2.5 cm) squares. Store in refrigerator in sealed container.

Replace the dried cranberries with dried cherries, dried blueberries or dried apricots.

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