

Cookies N Cream Fudge

written by The Recipe Exchange | November 17, 2014

Ingredients

3 (6-ounce) packages white chocolate baking squares
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1/8 teaspoon salt
3 cups (about 20 cookies) coarsely crushed chocolate creme-filled sandwich cookies

Directions

In heavy saucepan, over low heat, melt white chocolate squares, EAGLE BRAND® and salt. Remove from heat; stir in crushed cookies. Spread evenly into wax-paper-lined 8-inch square pan. Chill 2 hours or until firm.

Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Notes: Tip: Use 3 cups of any favorite cookie in place of the chocolate creme-filled sandwich cookies. Proceed as above.