

Gingerbread Fudge

written by The Recipe Exchange | August 16, 2017

Ingredients

$\frac{3}{4}$ cup sweetened condensed milk
12oz white chocolate, chopped (or chips)
2-3 tsp ginger, sifted
 $\frac{1}{2}$ -1 tsp cinnamon, sifted
 $\frac{1}{2}$ -1 tsp nutmeg, sifted

Directions

Pour the condensed milk and white chocolate chips into a microwave-safe bowl. Heat for 2-3 minutes, or until the white chocolate chips are almost completely melted.

DO NOT OVERHEAT! Stir until completely blended, melted and smooth.

Immediately add the spices and combine thoroughly.

(Optional) Add a handful of sprinkles and fold in quickly. They will melt and make the mixture an awful muddy colour if stirred for too long.

Transfer to an 8×8 inch aluminium foil-lined baking pan. Leave to set either in the refrigerator or at room temperature. If you live in a hot and humid climate, it's preferable to allow to set in the refrigerator.

Once set, cut into cubes. Store leftovers in an airtight container in a cool, dry place.