

White Chocolate Walnut Fudge

written by The Recipe Exchange | September 1, 2016

Ingredients

1 1/2 pounds white confectioners' coating*
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1/8 teaspoons salt
1 1/2 teaspoons white vinegar
1 cup chopped walnuts
1 teaspoon vanilla extract

Directions

In large saucepan, over low heat, melt coating with EAGLE BRAND® and salt. Remove from heat; stir in remaining ingredients.

Spread evenly into wax paper-lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers tightly covered at room temperature.

*White confectioners' coating can be purchased in candy specialty stores.