

Walnut Fruitcake Fudge

Ingredients:

- 4 cups white chocolate chip
- 4 ounces sweetened condensed milk
- 1 teaspoon almond extract
- 2 cups quartered candied cherries
- 1 cup chopped toasted walnuts

Directions:

Before you do anything else, toast the walnuts and allow them to fully cool.

Next, if you have purchased whole candied cherries, you will want to quarter them.

Finally, line a 9×9 inch baking pan with parchment paper and set it aside for now.

Next, add the white chocolate chips, canned sweetened condensed milk, and almond extract to a large microwave-safe bowl. Microwave on medium power in 30-second intervals, stirring well with a rubber spatula between each interval until the chocolate mixture is creamy and smooth.

Add in the toasted walnuts and quartered candied cherries.

Stir until well combined.

Transfer the mixture to the prepared baking pan and use your spatula to flatten and push it down into the pan, being sure to get into the corners too.

You can set the pan aside for 3-4 hours until the fudge is firm enough to cut into pieces, or you can speed up the process by refrigerating it for 1 hour. Once firm, cut into 1-inch cubes.

Store in a food-safe container in your fridge.

