

Banana Fudge

Ingredients:

18 ounces white chocolate chips
1, 14 ounce can sweetened condensed milk
1, 3.4 ounce package instant banana cream pudding
1, 7 ounce jar marshmallow creme



Directions:

Line an 8 x 8 baking pan with foil, leaving enough foil hanging over the edges to use as handles to lift the fudge out.
Spray with non-stick cooking spray. Set aside.
In a saucepan, add white chocolate chips and sweetened condensed milk.
Melt this over medium-low heat, stirring constantly.
Once this is melted, add instant banana cream pudding.
Stir together for 2 minutes to make sure pudding is dissolved.
Then add marshmallow creme.
Stir until the mixture is melted together.
Pour mixture into prepared pan.
Chill in the refrigerator for several hours or overnight to let it set up.
Lift the fudge out of the pan and cut into squares to serve.