

Candy Corn Fudge

Ingredients:

24 ounces white chocolate morsels
1, 14 ounce can sweetened condensed milk
1 tablespoon butter
1 teaspoon vanilla
1 1/4 cups candy corn
sprinkles (optional)



Directions:

Line an 8 x 8 baking pan with foil, leaving enough hanging over the edge to use as handles.

Spray with non-stick cooking spray and set aside.

In a microwave-safe bowl, add white chocolate morsels, sweetened condensed milk and butter.

Melt in the microwave in 20 - 30 second intervals, stirring each time, until it is melted.

Add vanilla and candy corn.

Quickly stir together until well combined.

Pour mixture into prepared pan and spread out evenly.

If you like, decorate the top with sprinkles.

Chill in the refrigerator for several hours until it sets up.

Remove from pan and cut into squares to serve.