

# Easy Halloween Orange Fudge

## Ingredients:

18 ounces white chocolate chips  
14 ounce can sweetened condensed milk  
1 teaspoon orange extract  
1/2 teaspoon vanilla extract  
orange gel food coloring (optional)  
Halloween sprinkles/candy for decorating (optional)



## Directions:

Line an 8x8 baking pan with foil, leaving enough foil hanging over the edges to use as handles to lift the fudge out.

Spray with nonstick cooking spray. Set aside.

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

Melt in the microwave in 20 to 30 second intervals, stirring each time, until melted. Be careful not to burn it.

Add orange extract, vanilla extract and some orange gel food coloring (optional).

Stir together until well combined.

Pour the mixture into your prepared pan and spread it out evenly.

If you like, decorate the top with Halloween sprinkles or candy.

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

Lift the fudge out of the pan and cut into squares to serve.

*Amy Lynn's Kitchen*

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