

Gingerbread Fudge

Ingredients:

18 ounces white chocolate chips
1, 14 ounce can sweetened condensed milk
1 1/4 teaspoons ground ginger
1 1/4 teaspoons cinnamon
1 1/4 teaspoons nutmeg
sprinkles (optional)



Directions:

Take an 8 x 8 baking pan and line it with foil.
Leave enough foil over the edges to use as handles to lift the fudge out.
Spray with non-stick 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 it is melted.
Then add ground ginger, cinnamon and nutmeg.
Stir together until well combined.
Place the mixture into your prepared pan.
If you like, you can decorate it with sprinkles on top.
Chill in the refrigerator for several hours or preferably overnight to let it set up.
After it is set up, lift out the fudge and cut it into squares to serve.

Amy Lynn's Kitchen
www.amylynnskitchen.com