

Gumdrop Fudge

Ingredients:

1 1/2 cups chopped gumdrops
24 ounces white chocolate chips
1, 14 ounce can sweetened condensed milk
1 1/2 teaspoons vanilla

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.
Chop enough gumdrops to make 1 1/2 cups. Set aside.
In a microwave safe bowl, add white chocolate chips and sweetened condensed milk.
Melt in the microwave, in 20 - 30 second intervals, stirring each time until melted.
Then add vanilla and your chopped gumdrops.
Stir together until well combined.
Pour the mixture into your prepared pan.
Chill in the refrigerator for several hours until it sets up.
Lift fudge out of the pan and cut into squares to serve.

