

5 Minute White Chocolate Caramel Pecan Fudge

Fudge lovers, here is a version that you will give us news about!

This fudge made from white chocolate takes only a few minutes to prepare and is perfect for all occasions: as a dessert, as a snack, as a homemade gift.

Obviously, it will be necessary to wait for it to cool down before tasting it ... You will have trouble waiting, we guarantee it!

Read well to the end, we also give you a homemade caramel recipe, it is as simple as anything.

White chocolate, caramel and pecan fudge

* Ingredients

- 3 cups white chocolate chips
- 14 ounces sweetened condensed milk
- 4 tablespoons butter
- 1/2 teaspoon vanilla extract
- 1 cup chopped pecans
- 1/2 cup homemade caramel sauce

* Preparation :

Combine chocolate chips, milk and butter in a medium sized glass bowl and heat mixture in microwave for 90 seconds. Stir to combine & heat for an additional 15 seconds. Stirring also heat an additional 16 seconds, just if needful . (There will

still be a few pieces of unmelted chocolate left in the bowl, this is normal.)

Join vanilla extract & pecans & blend .

And pour onto a tray lined with parchment paper. Drizzle fudge with a spatula to about 1 inch thick . Drizzle with caramel sauce, and gently fold caramel to fudge with a knife .

Let cool until ready to serve.

Cutting to 1-inch slice and serving.

ENJOY !