White Chocolate Fudge

Ingredients

- 2 (3 ounce) packages cream cheese, softened
- 1 (16 ounce) packages powdered sugar, sifted...
- 1 1/2 teaspoons vanilla extract
- 1 (12 ounce) white chocolate baking bar, melted
- 1 cup chopped pecans, toasted

Directions

Beat cream cheese at medium speed with an electric mixer until fluffy; gradually add sugar, beating well.

Add vanilla and melted white chocolate to cream cheese mixture, stirring until blended.

Stir in chopped pecans.

Spread into a buttered 8-inch square baking pan or dish.

Cover and store in refrigerator.

source:tomatohero.com