



Maple Walnut Fudge

Made with only 4 ingredients this maple walnut fudge is extra creamy with the perfect walnutty maple flavor. It's super easy & completely failproof.

Ingredients

3 cups white chocolate chips
1 can sweetened condensed milk 395 grams / 14 ounces
2 teaspoons maple extract
1 cup chopped walnuts

Instructions

Line an 8x8 square pan with parchment paper, leaving an overhang around the edges.
In a large heatproof bowl, add the white chocolate and sweetened condensed milk.

Microwave on medium heat for 45 seconds, remove from the microwave and stir.

Repeat the process until the chocolate is almost melted. Stir until smooth.

Stir in the maple extract, followed by the chopped walnuts.

Place in the fridge to harden for 2 hours, then cut into squares.

Notes

*Store in an airtight container at room temperature or in the fridge.

**Fudge can be wrapped tightly and frozen. Thaw in the fridge.