

White Chocolate-Cranberry-Pistachio Fudge

14 oz.* white chocolate, chopped (chips will work, too)
1 can (14 oz.) sweetened condensed milk
1 tsp. vanilla
2/3 cup chopped dried cranberries, divided
1/2 cup dry roasted, unsalted pistachio pieces, divided

Line an 8" square baking dish with parchment or foil.

Combine the white chocolate and sweetened condensed milk in a double boiler or a glass/stainless bowl over some simmering water. Heat until the mixture melts together, whisking occasionally. Stir in the vanilla extract and remove from the heat.

Add all but about 2 Tbsp. each of the cranberries and pistachios to the white chocolate mixture, stirring to combine. Spread the mixture into the baking dish in an even layer. Top with the remaining pistachios and cranberries, pressing them in slightly with a spatula if necessary. Allow fudge to set (I do so in the fridge) and then cut into 1 or 1.5" squares.

**I used 14 oz. because it's what I had leftover from a different recipe. I've made white chocolate fudge in the past with one pound, though, so feel free to use a pound so you don't have to measure.*