

White Chocolate Peppermint Fudge



What you'll need:

- 11 oz. Ghirardelli white chocolate chips
- 1 - 16 oz. Container vanilla frosting
- 1/2 tsp Peppermint extract
- Red food coloring
- 2 Tbsp Crushed peppermint candies

How It's Done:

1. Line an 8x8 pan with wax paper.
2. Melt white chocolate chips in a double boiler, or melt in the microwave in 30 second intervals, stirring after each interval.
3. Stir frosting into the white chocolate chips.
4. Stir in peppermint extract.
5. Spread evenly into prepared pan.
6. Add 10 - 12 drops of food coloring evenly spaced on top of the fudge.
7. Using a knife, swirl the food coloring to create desired swirl effect.
8. Sprinkle top of fudge with crushed peppermint candies and press down slightly.
9. Cool for about an hour in the fridge.
10. Once firm, turn fudge onto a cutting board and cut into small squares.