

Simple White Chocolate Orange Fudge

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This fudge recipe is perhaps more of a truffle recipe than a traditional fudge recipe – but either way, it's delicious! It's also no-cook, too, meaning that it's super-quick to make if you have friends coming over. This recipe calls for orange extract for ease of use, but you could easily use some fresh orange juice and zest.

Ingredients:

900g white chocolate chips
750g icing sugar
450g cream cheese
2 tsp. orange extract

Directions:

1. Grease and line a 20cm square dish.
2. Put the chocolate into a microwaveable bowl and cook in 30 second increments, stirring until the chocolate has all melted.
3. Beat the cream cheese into the chocolate until smooth, and then beat in the sugar until the mixture is smooth once more.
4. Stir in the orange extract.
5. Spread the fudge into the prepared baking dish and then leave it to one side to harden.

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