

White Chocolate, Pistachio & Cranberry Fudge

Ingredients


8 oz cream cheese
2 cups confectioners sugar
2 tsp pure vanilla extract
16 oz white chocolate
1 cup dried cranberries
1 cup shelled pistachios

Directions

Line a 9-inch square pan with nonstick foil. Using an electric mixer, beat the cream cheese and sugar until smooth; beat in vanilla extract.

In a microwave-safe bowl, melt the chocolate, add to the cream cheese mixture, and beat until smooth.

Fold in cranberries and pistachios.



Refrigerate until firm, at least 2 hours. Cut into 1 1/2-inch pieces.

Source: *Good Housekeeping: Christmas Cookies* magazine (online)