

Boston Cream Pie Fudge - Creamy, Layered, and No-Fuss!

I love how this fudge captures the



TIME
5 min

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INGREDIENTS

For the Vanilla Layer:

- 1 cup (300g) sweetened condensed milk
- 1 cup (175g) white chocolate chips
- $\frac{1}{2}$ cup (120ml) heavy cream
- 1 tsp vanilla extract
- Pinch of salt

For the Chocolate Layer:

- 1 cup (175g) semi-sweet chocolate chips
- 2 tbsp (30g) unsalted butter

For the Cake Crumble:

- $\frac{1}{2}$ cup (50g) crushed shortbread cookies(or substitute with vanilla wafers for a more classic pie vibe)

DIRECTIONS

1. Prepare the Pan: Line an 8x8-inch baking dish with parchment paper. Leave a bit of overhang so you can lift the fudge out easily when it sets.
2. Make the Vanilla Layer: In a medium saucepan over medium heat, combine:
3. Sweetened condensed milk
4. White chocolate chips
5. Heavy cream
6. Vanilla extract
7. Pinch of salt
8. Stir constantly until the mixture is completely smooth and creamy. Pour it into the lined pan and spread evenly. Place the pan in the refrigerator for about 1 hour to firm up.
9. Make the Chocolate Layer: In another saucepan, add:
10. Semi-sweet chocolate chips
11. Unsalted butter
12. Heat on medium, stirring until fully melted and glossy. Stir in vanilla extract. Let cool for 5 minutes, then pour the chocolate over the chilled vanilla layer.
13. Add the Cookie Crumble: Immediately sprinkle crushed shortbread cookies over the top. Gently press them into the surface to help them adhere.
14. Chill and Set: Place the pan back in the fridge for at least 2 hours, or until the fudge is fully set and firm enough to slice.
15. Slice and Serve: Lift the fudge out using the parchment overhang. Cut into clean, even squares using a sharp knife. Serve and enjoy!

