

White Chocolate Caramel Pecan Fudge - The Sweetest Swirled Treat

The Finest White Chocolate Caramel Pecan Fudge ??



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INGREDIENTS

- 1 can (14 oz) sweetened condensed milk ?
- 1 bag (12 oz) white chocolate chips ?
- $\frac{1}{2}$ tsp vanilla extract ?
- 4 tbsp butter ?
- 1 cup chopped pecans ?
- $\frac{3}{4}$ cup caramel sauce (room temp) ?

DIRECTIONS

- 1. Melt the Base:** In a medium microwave-safe bowl, combine the white chocolate chips, butter, vanilla, and sweetened condensed milk. Microwave in 30-second intervals, stirring after each, until mostly melted.
- 2. Then switch to 15-second bursts,** stirring in between, until the mixture is completely smooth.
- 3. Add Pecans:** Stir in the chopped pecans. They'll distribute throughout the fudge and add that perfect nutty crunch.
- 4. Pour and Swirl:** Line a square baking dish with parchment paper. Pour the fudge mixture into the pan and spread it evenly to about 1-inch thick.
- 5. Drizzle the caramel sauce over the top,** then use a knife or skewer to gently swirl it into the fudge to create a marble effect.
- 6. Chill and Slice:** Refrigerate the fudge for at least 2-3 hours, or until fully set. Once firm, lift it out by the parchment paper and cut into 1-inch squares.

SWAPS & NOTES

: creamy, nutty, sweet, and just a little salty (thanks to that caramel swirl).

This fudge is a showstopper on cookie trays, a thoughtful homemade gift, and an easy addition to your holiday dessert lineup.

Best of all, it's basically foolproof-no stove, no thermometer, no stress.

Make sure it's cool and pourable, not hot.

TIPS FOR SUCCESS

Microwave with care : White chocolate can scorch easily-short bursts and lots of stirring are key.

Use good parchment : This makes removing and cutting the fudge a breeze.

Let it chill fully : Rushing the chill time will make the fudge harder to cut cleanly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/white-chocolate-caramel-pecan-fudge-the-sweetest-swirled-treat/>