

White Chocolate Caramel Pecan Fudge - A Creamy, Dreamy Holiday Treat

White Chocolate Caramel Pecan Fudge - A Rich and Creamy No-Bake Treat



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INGREDIENTS

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

DIRECTIONS

- 1.** Melt the Base: In a microwave-safe bowl, combine white chocolate chips, butter, vanilla, and sweetened condensed milk.
- 2.** Microwave in 30-second intervals, stirring each time, until melted.
- 3.** Continue with 15-second intervals if needed until smooth.
- 4.** Add Pecans: Stir in chopped pecans while the mixture is still warm.
- 5.** Pour and Swirl: Line a square baking dish with parchment paper.
- 6.** Pour the fudge mixture into the dish and smooth the top.
- 7.** Drizzle caramel sauce over the surface, then use a knife or skewer to swirl into the fudge.
- 8.** Chill and Slice: Refrigerate until fully set-about 2-3 hours.
- 9.** Cut into 1-inch squares and serve.

SWAPS & NOTES

and Swaps White chocolate : Use high-quality chips or bars for best flavor and texture.

Caramel sauce : Store-bought is great; homemade works even better.

Butter : Adds richness-don't skip it!

Pecans : Toast lightly for extra flavor, or substitute walnuts if needed.

TIPS FOR SUCCESS

Line the pan well for easy removal and clean cuts.

Don't overheat the chocolate-it can seize.

Swirl gently for a marbled look, not a fully mixed blend.

Store chilled in a sealed container to keep it firm.

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

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