



just
for you...

5 minute Caramel Apple Fudge

Ingredients

1 (12 ounce) bag white chocolate chips
1 (16 ounce) tub caramel apple frosting
2 tablespoons butter
1 (15 ounce) bag freeze dried apples, chopped
Optional Toppings: caramel ice cream topping, chopped peanuts

Instructions

Line a 8x8-inch baking dish with foil and spray with non stick cooking spray.
To a medium size microwave safe bowl add the chocolate, frosting and butter.
Microwave on high 1 minute and stir.
Repeat another 30 seconds and stir.
If fudge is still lumpy, microwave an additional 30 seconds, stir until creamy.
Stir chopped apples into the fudge.
Pour into prepared pan.
Place in refrigerator until hardened (at least 2 hours or overnight).
Cut into small pieces.
If desired add optional toppings; a drizzle of caramel ice cream topping and chopped peanuts.

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