

Cookies and Cream Fudge

- 3 (6 ounce) packages white baking chocolate
- 1 (14 ounce) can Eagle Brand condensed milk (not evaporated)
- $\frac{1}{8}$ teaspoon salt
- 3 cups (about 20 cookies) coarsely crushed Oreo cookies

Instructions:

In a heavy saucepan, over low heat, melt white chocolate squares, sweetened condensed milk and salt. Remove from heat and stir in crushed cookies.

Spread evenly into a waxed paper-lined 8 inch square pan. Chill for 2 hours or until firm.

Turn fudge onto cutting board; peel off wax paper and cut into squares. Store leftovers covered in fridge.