



# Noreen's Kitchen

## Vanilla Nut Fudge

### Ingredients

3, 12 ounce bags of vanilla baking chips	1 teaspoon salt
1 stick butter (1/2 cup)	1 tablespoon vanilla nut extract
2 cans (14 ounces) sweetened condensed milk	Walnut halves for garnish
3 cups chopped walnuts	

### Step by Step Instructions

Combine all ingredients, except for nuts, in a large bowl set over a pot of simmering water. Be sure the bowl does not touch the water.

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Allow mixture to slowly melt and stir constantly to be sure everything is well incorporated.

When all of the baking chips have melted, and you are left with a smooth mixture, add the chopped nuts and stir well to combine.

Spoon mixture into one large 11x 15 pan or 3 8x5 foil pans.

Garnish the top with walnut halves.

Allow fudge to set either at room temperature or in the refrigerator.

Cut into squares and enjoy.

This recipe is perfect for gift giving!

**Enjoy!**