

BLOCKS OF CLAY FUDGE



INGREDIENTS

4 cups (about 26) cream-filled sandwich cookies

One 14-ounce can sweetened condensed milk

$\frac{1}{8}$ teaspoon salt

18 ounces white chocolate chips

1 teaspoon vanilla extract

DIRECTIONS

1. Place half of the cookies in a blender or food processor and process 10 seconds or until they make a fine crumb. Add the other half and pulse until the second half is coarsely chopped. Set aside.
2. Line an 8-by-8-inch square pan with parchment or wax paper and set aside.
3. Place the sweetened condensed milk and salt in a medium saucepan over medium-low heat until it begins to simmer, stirring often. Adjust the heat to low and add the white chocolate chips and vanilla extract, stirring until just starting to melt. Turn off the heat and continue to stir until fully melted.
4. Once fully melted and combined, stir in the cookie crumbs.
5. Place the fudge mixture in the parchment paper-lined square pan and spread evenly.
6. Chill in the refrigerator for at least 2 hours or until firm.
7. Cut the fudge into 64 squares, about $\frac{1}{2}$ inch.