

## Sugarplum Fudge

2 ½ cups confectioners sugar  
2/3 cup milk  
¼ cup butter  
12 oz. White chocolate, coarsely chopped  
or use 12 oz. Bag of white chocolate chips  
½ teaspoon almond extract (optional)  
¾ cup dried cranberries  
¾ cup toasted almond slices

Line 8" square pan with foil; grease foil

Mix confectioners sugar and milk in a heavy 3-quart saucepan. Over medium heat, add butter, and stirring constantly, bring to boil. Without stirring, boil constantly for 5 minutes.

Over low heat, add chocolate and almond extract. Stir, then whisk, until chocolate melts and mixture is smooth. Stir in dried cranberries and toasted almonds. Pour mixture into prepared pan.

Refrigerate 2 hours until firm. Invert pan, peel off foil, and cut into small squares.