

Gumdrop Fudge

This is a delicious, easy to make treat that is very festive looking. Once it's cut up into cubes, it makes great gifts for friends and neighbors as well! Or, leave it as one big slab wrapped in saran wrap with a big bow on the top to make it look like a present.

- 1 1/2 pounds white candy coating, coarsely chopped
- 1 (14-ounce) can sweetened condensed milk
- 1/8 teaspoon salt
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups chopped gumdrops

1. Line a 9-in. square pan with foil; set aside.
2. In a heavy saucepan, combine the candy coating, milk and salt. Cook and stir over low heat until chips are melted.
3. Remove from the heat; stir in vanilla and gumdrops.
4. Spread into prepared pan. Cover and refrigerate until firm. Using foil, remove fudge from the pan; cut into 1-in. squares. Store at room temperature.

Yield: About 3 pounds

