

Blueberry Pie Fudge

Servings: **64**

Prep Time: **20 min**

Cook Time: **10+ min**



INGREDIENTS

Homemade Blueberry Jam

- 6 1/2 cups fresh blueberries, coarsely chopped (about 5 pints)
- 1 package granulated fruit pectin for lower-sugar recipes
- 4 1/2 cups granulated sugar, divided

Blueberry Pie Fudge

- 1 pound white chocolate chips
- 1 can (14 oz) sweetened condensed milk
- 1/2 cup unsalted butter
- 2 tsp vanilla extract
- 1/4 tsp salt
- 4 tbs Homemade Blueberry Jam
- 1/4 cup crushed vanilla wafer cookies

INSTRUCTIONS

Homemade Blueberry Jam

- 1 In a large saucepan, combine blueberries and 1/2 cup water. In a small bowl, stir together pectin and 1/4 cup of the sugar; stir into blueberry mixture. Bring to a rolling boil over high heat, stirring constantly.
- 2 Add remaining sugar all at once; return to a rolling boil. Boil for exactly 1 minute, stirring constantly. Remove from heat; skim off any foam. Let stand for about 30 minutes or until cool enough to handle.

Blueberry Pie Fudge

- 1 Line 9-inch square metal baking pan with enough parchment paper to overhang edges; set aside.
- 2 In a heavy-bottom saucepan set over medium-low heat, combine white chocolate chips, sweetened condensed milk, and butter; cook, stirring, for 5 to 8 minutes or until melted and smooth. Stir in vanilla and salt.
- 3 Spread mixture evenly in prepared pan; smooth top. Drop 4 tablespoons of the jam randomly over top of fudge mixture; swirl together using the tip of a knife or skewer. Sprinkle with crushed cookies. Refrigerate for 2 to 3 hours or until firm and set. Cut into squares.

Variations

- Add finely grated orange, lemon or lime zest to fudge for a citrusy variation.

