

White Raspberry Rose Fudge

PREP: 20 minutes

TOTAL TIME: 2 hours 20 minutes

CHILL TIME: 2 hours

2 C white chocolate chips
1 can (14 oz) sweetened condensed milk
1/4 C unsalted butter

2 T [Raspberry Rose Tea Cake](#) tea leaves
1 t vanilla extract
1/4 C dried edible rose petals
Pinch of salt

PREPARE THE TEA INFUSION: In a small saucepan, heat the sweetened condensed milk over medium heat until warm. Add the Raspberry Rose Tea Cake tea leaves and let it steep for about 10 minutes. Strain the mixture to remove the tea leaves.

MELT THE CHOCOLATE: In a medium saucepan, combine the white chocolate chips and butter. Stir constantly over low heat until the chocolate and butter are completely melted and smooth.

COMBINE INGREDIENTS: Slowly pour the tea-infused condensed milk into the melted chocolate mixture, stirring continuously. Add the vanilla extract, a pinch of salt, and half of the dried rose petals, mixing until everything is well combined.

SET THE FUDGE: Pour the mixture into a lined 8x8 inch baking dish, spreading it evenly. Sprinkle the remaining rose petals on top for decoration. Let it cool to room temperature, then refrigerate for at least 2 hours or until firm.

Variations:

RASPBERRY SWIRL: Add a swirl of raspberry jam into the fudge mixture before setting for an extra burst of raspberry flavor.

NUTTY DELIGHT: Stir in 1/2 cup of chopped pistachios or almonds for added texture and flavor.