



# Oreo Peanut Butter Swirl White Chocolate Fudge

Servings: 0

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## Ingredients

8 ounce can sweetened condensed milk  
10 ounce bag white chocolate chips  
1 cup mini marshmallows  
12 Oreos, crushed  
1/4 cup creamy peanut butter, melted  
5 Oreos, crushed for top of fudge

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## Directions

Place sweetened condensed milk in a small saucepan over medium heat. Once thinned and smooth, add white chocolate chips, stirring to melt. This takes a few minutes, keep stirring.

Stir in marshmallows, stirring until melted. Add crushed Oreos, stirring until combined.

Line a 8×8 inch baking pan with parchment paper. Transfer fudge mixture into baking pan and top with additional crushed Oreos.

Let fudge sit at room temperature, loosely covered, for a good 8 hours before cutting into squares.

If you want to wrap the fudge into wax paper wrappers, you'll want to do this before the fudge sets up all of the way. I'd say after 2 hours, spoon out your fudge and wrap in pieces of wax paper. You can also freeze the fudge for 35 minutes, then spoon your fudge for the wrappers.

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