

# Cookies & Cream Fudge (Mickey Style)

## Ingredients:

- 3 cups white chocolate chips
- 1 14 oz can of sweetened condensed milk
- 1 teaspoon vanilla
- 16, crushed Mickeys Mouse birthday OREO cookies (or regular OREOS)
- 1 container Mickey red, white, and black sprinkles

## Directions:

1. Line an 8 X 8 baking pan with parchment paper and set aside.
2. Using a double boiler, combine the chocolate chips and condensed milk and mix until smooth.
3. Mix in the vanilla and OREOS.
4. Pour the fudge into the prepared pan and sprinkle the Mickey sprinkles into the top of the fudge.
5. Chill in the fridge for at least 4 hours.
6. Cut into small squares - serve and enjoy!