

Huckleberry Fudge

<http://userealbutter.com/2014/07/24/huckleberry-fudge-recipe/>
modified from [The Prepared Pantry](#)

8 oz. cream cheese, softened
4 cups (500g) powdered sugar
12 oz. high quality white chocolate (I used Valrhona)
1/2 cup [huckleberry jam](#)

Line an 8×8-inch baking pan with parchment or wax paper. Beat the cream cheese in a stand mixer with the paddle attachment (or by hand or with a hand mixer) until smooth. Add the powdered sugar one cup at a time and beat until smooth and incorporated. Repeat until all of the sugar is added to the cream cheese. Melt the white chocolate on half power for a minute in a microwave. Stir and melt for another minute on half power until mostly melted. Remove from microwave and continue stirring until all solids have liquified. If you don't like or don't have a microwave, you can set the white chocolate in a heatproof bowl and then set the bowl on top of a pot of simmering water (about an inch of water is enough), stirring until the chocolate melts. Add the white chocolate to the cream cheese mixture and beat until combined. It will lose the smooth texture and become fluffier.

At this point, you can either mix the jam into the cream cheese mixture until completely blended, or you can swirl the jam into the mixture by hand. I prefer the blended version as it has a smoother texture in the final fudge. Pour the fudge into the baking pan and smooth it out evenly. Refrigerate the fudge until firm (about an hour). Remove the fudge from the pan and slice with a wet knife (clean the knife between cuts for cleaner slices). Makes 64 1-inch squares. Store in an airtight container in the refrigerator for up to a month.