

Layered Mint Chocolate Fudge

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This delicious fudge has the rich flavours of chocolate with the sweet distinctive flavour of peppermint – think of it as fudge after dinner chocolate! If you want to make the mint layer green, just put in a few drops of green food colouring. If not, the layer will be white in colour but it will still look just as beautiful.

Ingredients:

350g plain chocolate drops
175g white chocolate drops
1 400g tin condensed milk
2 tsp. vanilla extract
1 tbsp. peppermint essence

Directions:

1. Grease and line a 20cm square baking dish.
2. In a heavy-bottomed saucepan, melt together 2/3 of the tin of condensed milk with the chocolate and vanilla extract. The exact measurements of this aren't that important, but you could weigh out 266g of the condensed milk if you prefer.
3. Once the chocolate and milk are melted together, spread ½ of the mixture over the bottom of the prepared baking tin. Leave it to set for around twenty minutes or so whilst you make the mint fudge layer.
4. In a heavy-bottomed saucepan, melt together 1/3 of the tin of condensed milk with the white chocolate. Once combined, beat in the mint essence. If you're using food colouring, beat it in at this stage.
5. Layer the mint fudge over the top of the hardened chocolate fudge layer. Allow that layer to set for another twenty minutes or so, and then spread the remaining chocolate fudge mixture over the hardened fudge layers.

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