

# Mini Egg Fudge

## Ingredients

- 395 g sweetened condensed milk full fat (not skim)
- 500 g milk chocolate
- 150g Mini Eggs, roughly chopped (plus extra whole eggs to top)

## Method

1. Grease and line a 20cm x 20cm square baking tin with greaseproof baking paper and set aside.
2. Place the sweetened condensed milk and chocolate into a microwave safe bowl. Heat in 30 second bursts, stirring each time with a dry metal spoon until just melted (this will take approximately 1-2 minutes).
3. Working quickly, stir through the chopped Mini Eggs.
4. Top with whole Mini Eggs.
5. Pour into the prepared tin and place into the fridge for 1 hour to set.