

LEFTOVER EASTER EGG CHOCO-FUDGE

You will need:

- 25g butter
- 150ml of evaporated milk
- 275g of caster sugar
- 200g of milk chocolate Easter egg chunks
- 75g of mini marshmallows
- Half a teaspoon of vanilla extract
- Pinch of salt
- 20cm square cake tin

HOW TO:

1. Line the base and sides of the cake tin with greaseproof paper.
2. Put the butter, evaporated milk, caster sugar, vanilla extract and a pinch of salt into a pan. Stir the ingredients together over low heat until the sugar has dissolved.
3. Once the sugar is dissolved, bring the mixture to the boil and simmer for exactly 6 minutes.
4. Take the pan off the heat, add the marshmallows and the Easter egg chunks straight away and stir until melted.
5. Tip the mixture into the lined tin, level off the top and leave to set for 2 hours.
6. Once set cut into 20 squares and enjoy!

We can't wait to see your homemade choco-fudge pictures tag us on [Instagram](#) @hydratem8.

