

The Easiest Smartie Fudge



Ingredients:

400g milk chocolate

395g condensed milk

180g smarties

Method:

- 1.**Line a 20cm square cake tin with baking paper. Make sure your baking paper extends up the sides of the tin, as this will help you to remove the fudge once it has set.
- 2.**Break the milk chocolate into squares and place it along with the condensed milk into a medium saucepan.
- 3.**Over a low heat, cook the milk chocolate and condensed milk while stirring regularly for 8-10 minutes until the chocolate has melted and the ingredients are smooth and well combined.
- 4.**Remove the saucepan from the heat and quickly pour the chocolate fudge into your prepared tin. Gently smooth the surface and sprinkle the Smarties over the top.
- 5.**Place the fudge into the fridge for a minimum of 6hours (preferably over night) to set.
- 6.**Cut into small squares to serve.