


# RAINBOW FUDGE



*Fudge can take quite a while to make, but it is worth the time! Why not get some crayons and draw the most colourful picture you can while you wait for it to set?*

Makes 36 small squares



## Ingredients

unsalted butter or vegetable oil, for the  
cake tin

450g milk chocolate, chopped

397g tin of condensed milk

1 tsp vanilla bean paste

50g rainbow sprinkles



## Method

- 🌀 Lightly butter or oil a 20cm square cake tin and line it with baking paper.
- 🌀 Put the chocolate into a large saucepan with the condensed milk and vanilla bean paste.
- 🌀 Over a low heat, mix it together until all the chocolate has melted and the mixture is smooth and one colour.
- 🌀 Leave to simmer for about 3 minutes over a low heat, stirring occasionally.
- 🌀 Pour into the tin and, using a palette knife, spread the fudge evenly to the edges. Then add the sprinkles evenly on top.
- 🌀 Allow to cool, then pop into the fridge for at least 2 hours until set.
- 🌀 Only cut into squares when the fudge is really firm.

