

## EASTER FUDGE COMBO: STRAWBERRY WHITE CHOCOLATE AND LEMON WHITE CHOCOLATE FUDGE

### INGREDIENTS

12 oz white chocolate chips (1 bag)  
6 oz lemon or strawberry chips (1/2 bag)\*  
1 can condensed milk  
1/4 cup lemon powder or strawberry powder  
1 tablespoon lemon extract or strawberry extract  
1 tablespoon butter  
1/2 teaspoon salt  
1/3 cup non-pareils or sprinkles

### DIRECTIONS

Prepare a 9×9 inch baking pan with a foil sling.

In a metal bowl over simmering water (or a double boiler), melt both types of chocolate chips. Add in condensed milk, butter and salt, and combine well. Add in the extract and fruit powder and combine completely. Pour mixture into prepared baking pan. Sprinkle with nonpareils and press down gently. Refrigerate for 4 to 6 hours before lifting sling from pan and cutting into pieces.

Note: if you can't find flavored chips, just use all white chips and add an additional tablespoon of fruit powder.