

This Easter Fudge Is Like a Malted Milk Egg in Every Bite

This Easter fudge stands out for several reasons:



TIME
15 min

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ChefManiac

INGREDIENTS

2 cups semi-sweet chocolate chips
1 cup sweetened condensed milk
1/2 cup malted milk powder
1 teaspoon vanilla extract
1/4 teaspoon salt
Optional: crushed malted milk eggs for topping

DIRECTIONS

1. In a medium saucepan, combine the chocolate chips and sweetened condensed milk over low heat. Stir continuously until the chocolate is melted and smooth.
2. Remove from heat and stir in the malted milk powder, vanilla extract, and salt until fully incorporated.
3. Pour the mixture into a greased 8x8 inch baking dish, spreading it evenly.
4. If desired, sprinkle crushed malted milk eggs on top for added texture and flavor.
5. Refrigerate for at least 2 hours or until set. Once firm, cut into squares and enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-easter-fudge-is-like-a-malted-milk-egg-in-every-bite/>