

## Easter Fudge: A Sweet Treat for Spring Celebrations

Why You'll Love This Easter Fudge



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 2 cups white chocolate chips
- 1 can (14 oz) sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 cup mini marshmallows
- 1 cup chopped nuts (optional - pecans or walnuts work great)
- 1/2 cup pastel M&M's or mini chocolate eggs for decoration

### DIRECTIONS

- 1. Prepare the Pan:** Line an 8-inch square baking dish with parchment paper, leaving enough overhang on the sides so you can easily lift the fudge out later.
- 2. Melt the Chocolate:** In a medium saucepan over low heat, combine the white chocolate chips and sweetened condensed milk. Stir constantly until the mixture is melted, smooth, and glossy. Be sure not to overheat - keep the heat low and stir patiently.
- 3. Add Vanilla:** Once the chocolate is fully melted, stir in the vanilla extract until it's well blended into the mixture.
- 4. Fold in the Extras:** Remove the saucepan from the heat and gently fold in the mini marshmallows and chopped nuts (if using). The marshmallows will hold their shape and add a wonderful texture to each bite.
- 5. Pour and Smooth:** Pour the fudge mixture into the prepared baking dish. Use a spatula to spread it out evenly and smooth the top.
- 6. Decorate:** Immediately sprinkle the top with pastel M&M's or mini chocolate eggs. Gently press them into the surface so they stick as the fudge sets.
- 7. Chill to Set:** Place the dish in the refrigerator for at least 2 hours, or until the fudge is firm and set.
- 8. Cut and Serve:** Once the fudge is chilled and solid, lift it out of the pan using the parchment paper. Slice into squares and serve. Store any leftovers in an airtight container in the fridge.

**More recipes:** [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/easter-fudge-a-sweet-treat-for-spring-celebrations/>