



Mia's Mince Pie Fudge

By



Ingredients

- A 397 ml tin condensed milk
- 600 g white chocolate – can be bars or sweet chocolate chips
- 1 tbsp vanilla extract
- 4–6 mince pies (depending on preference)

Instructions

- Break the chocolate up and add to the slow cooker bowl with the sweetened condensed milk and vanilla.
- Turn the slow cooker on to high and leave to cook for 40 minutes with the lid off, stirring every ten minutes.
- When completely melted, thick and well combined, add broken up mince pieces and pour the mixture into a tin lined with parchment paper or silicone baking tray, add toppings if you like, and put in the fridge to set – preferably overnight.