**Layered Mint Fudge**

**Fudge:**

2 cups chocolate chips

1 can sweetened condensed milk

2 tsp. vanilla extract

6 oz. white chocolate chips

1 Tbsp. peppermint extract

Red food coloring (optional)

**Icing:**

1 cup white chocolate chips

1 tsp. coconut oil

Red food coloring (optional)

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. In a medium sized pot, melt the chocolate chips with 1 cup of the sweetened condensed milk and vanilla extract.
2. Spray an 8x8 pan with pan spray and put half of the chocolate mixture into it. Spread to even it out. Put this into the freezer for 10 minutes.
3. In another medium pot, melt the 6 oz. white chocolate and remaining sweetened condensed milk. Add a few drops of red food coloring to it if you would like.
4. Take the pan out of the freezer and spread the white chocolate layer on top of the chocolate. Put back in the freezer for 10 minutes.
5. Get the pan back out of the freezer. Spread the remaining chocolate on top. Wrap and put in the cooler with your other ingredients.

**Day 3:**

1. Melt the white chocolate chips from the icing and coconut oil over a double boiler. Add some red food coloring if you would like.
2. Cut the fudge into small squares. Remove from the pan and put on a wire rack over a sheet pan.
3. Once the chocolate has melted, cover with the white chocolate icing.
4. Enjoy.