

# Easter Lemon Fudge

## Ingredients:

18 ounces white chocolate morsels  
1, 14 ounce can sweetened condensed milk  
2 tablespoons butter  
2 teaspoons lemon extract  
yellow gel food coloring (optional)  
tiny jelly beans (optional)



## Directions:

Line an 8 x 8 baking pan with foil, leaving enough foil hanging over the edges to use as handles to lift the fudge out. Spray with non-stick cooking spray. Set aside.  
In a microwave safe bowl, add white chocolate morsels, sweetened condensed milk and butter.  
Melt in the microwave, in 20 - 30 second intervals, stirring each time until melted.  
Add lemon extract and some yellow gel food coloring.  
Stir until combined.  
Pour the mixture into prepared pan.  
Chill in the refrigerator for several hours or overnight to setup.  
Lift the fudge out of the pan and cut into squares.  
Decorate the top of each piece with a tiny jelly bean.