

Pink Coconut Fudge

Ingredients:

3 cups white chocolate morsels
1, 14 ounce can sweetened condensed milk
2 teaspoons coconut extract
2 or more drops of red or pink food coloring
1 1/4 cups sweetened flaked coconut
sprinkles for decorating (optional)



Directions:

Take an 8 x 8 baking pan and line it with foil, leaving enough foil hanging over the edges to use as handles to lift the fudge out. Set aside.

In a microwave safe bowl, add white chocolate morsels and sweetened condensed milk.

Melt in the microwave, in 20 to 30 second intervals, stirring each time, until it is melted.

Then add coconut extract and food coloring.

Stir this together until it is well combined.

You can add more food coloring to get the shade of pink that you like.

Then add sweetened flaked coconut.

Stir together until fully combined.

Place the mixture into your prepared pan and spread it out evenly.

If you like, you can add sprinkles to the top.

Chill in the refrigerator for a few hours until it sets up.

Lift the foil and the fudge out of the pan and cut into squares to serve.

Amy Lynn's Kitchen
www.amylynnskitchen.com

