

Kid's milk chocolate fruit fudge pops

INGREDIENTS

125g chocolate ripple biscuits

395g can condensed milk

375g packet chocolate melts

50g butter

1/2 cup desiccated coconut

1/2 cup ocean spray raisins

1/2 cup sultanas or raisins, ,
chopped

Silver cachous or white pearls, to
decorate

3-4 red sour straps, to decorate

Chocolate icing pen, to decorate

Lolly sticks, to decorate



METHOD

- **Step 1**

Grease a 20cm square cake tin. Line with baking paper. Crush biscuits with rolling pin or in a food processor, leaving some texture.

- **Step 2**

Stir condensed milk, chocolate and butter in med saucepan over low heat until melted and smooth. Remove from heat, mix in biscuits crumbs, coconut and dried fruit. Spread mixture in tin. Sprinkle over cachous or pearls to decorate. Refrigerate 2-3 hours.

- **Step 3**

Trim edges, cut into 5 lines. For each line, cut 3 triangles with two longer sides and a small base to make Christmas trees. Insert lolly stick into base. Cut stars from sour straps and stick to tops of trees using icing pen. Chill.

<http://www.taste.com.au/recipes/kids-milk-chocolate-fruit-fudge-pops/145cb766-67ce-4219-ab22-24e2d0817ec3>