

## Slug Fudge

### **Fudge Ingredients:**

14 oz sweetened condensed milk  
3 cups white chocolate chips  
2 tbsp unsalted butter  
2 tsp vanilla extract  
½ tsp fine sea salt  
Black food coloring

### **Decoration Ingredients:**

Black sprinkles  
White fondant  
Dark red fondant  
Black fondant

### **Instructions:**

1. In a saucepan over medium heat, combine the sweetened condensed milk, white chocolate chips, butter, vanilla extract, and sea salt. Stir until smooth, then remove from heat.
2. Add black food coloring and stir until combined.
3. Line a baking sheet with parchment paper.
4. Pour the mixture into the baking sheet.
5. Cover the mixture evenly with black sprinkles.
6. Cover with plastic wrap and refrigerate for 8 hours.
7. Lift the parchment paper to remove the fudge from the pan. Then cut out the shape of a Slug.
8. Use white fondant to create the Slug's eyes.
9. Use dark red fondant to create the Slug's mouth.
10. Use black fondant to create the Slug's pupils, eye sockets, and eyebrows.