



Layered Mint Chocolate Candy

Ingredients:

- 1 (12 oz.) pkg. semi-sweet chocolate chips
- 1 (14 oz.) can sweetened condensed milk (NOT evaporated milk), divided
- 2 teaspoons vanilla extract
- 6 oz. white confectioners' coating*
- 1 tablespoon peppermint extract
- Few drops green or red food coloring (optional)

Directions:

- In heavy saucepan, over low heat, melt chips with *1 cup* sweetened condensed milk. Stir in vanilla. Spread half the mixture into wax paper-lined 8- or 9-inch square pan; chill 10 minutes or until firm. Hold remaining chocolate mixture at room temperature.
- In heavy saucepan, over low heat, melt confectioners' coating with remaining sweetened condensed milk. Stir in peppermint extract and food coloring if desired. Spread on chilled chocolate layer; chill 10 minutes longer or until firm. Spread reserved chocolate mixture on mint layer. Chill 2 hours or until firm.
- Turn onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.

Notes:

* White confectioners' coating can be purchased in candy specialty stores.

Yield: about $1\frac{3}{4}$ pounds