



Noreen's Kitchen

Fruit and Nut Easter Eggs

Ingredients

1, 14 ounce can sweetened condensed milk	1 cup candied cherries, roughly chopped
4 tablespoons butter softened	1 2 pound bag powdered sugar
1 tablespoon vanilla extract	24 ounces semi sweet chocolate
1 tablespoon cherry extract	1 tablespoon coconut oil or shortening
1 cup walnuts roughly chopped	

Step by Step Instructions

Mix condensed milk, butter, extracts, nuts and cherries together in a large bowl. You can do this in your stand mixer on low speed.

Add the powdered sugar slowly until the mixture becomes a thick, dough like consistency.

Roll into balls or form into small egg shapes. Refrigerate for 30 minutes.

Melt chocolate and coconut oil or shortening over a double boiler or in the microwave on 30 second bursts.

Remove centers from the refrigerator and dip each one into the melted chocolate.

Place the dipped candies on to a rack that has been placed inside a rimmed baking sheet lined with aluminum foil or parchment for easy clean up.

allow candies to set by either placing in the refrigerator for 15 minutes or allowing them to cool at room temperature.

If you would like to use sprinkles to decorate your candies, do that immediately after dipping so they will stick.

You can also decorate with royal icing or butter cream icing if you like.

These candies should be stored in an airtight container in a cool place. If you live in a warm climate it is recommended that you keep these under refrigeration.