**Laura’s Mint Chocolate Candy**

Ingredients

* 1 x 12oz pkg semi-sweet chocolate chips
* 1 x 14 oz can Eagle Brand sweetened condensed milk (not evaporated milk)
* 2 tsp vanilla extract
* 6 oz white chocolate
* 1 tbsp peppermint extract (or a little less)
* Few drops of red or green food colouring

Instructions

1. In a heavy bottom saucepan, over low heat, melt semi-sweet chips with ¾ of a can of sweetened condensed milk. Stir in vanilla.
2. Spread half the mixture into wax paper – lined 8- or 9-inch square pan; chill 10 minutes or until firm.
3. Hold remaining mixture at room temperature.
4. In a heavy saucepan, over low heat, melt white chocolate with remaining sweetened condensed milk.
5. Stir in peppermint extract and food colouring.
6. Spread on chilled chocolate layer; chill 10 minutes until firm. Spread reserved chocolate mixture on mint layer. Chill 2 hours or until firm.
7. Turn onto cutting board; peel off paper and cut into squares.