

Condensed Milk Fudge

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Ingredients:

400g tin condensed milk

450g brown sugar

150ml milk

115g butte

Directions:

Grease and line a 20cm square baking tin. Heat together the milk, condensed milk, butter and sugar over a low heat in a non-stick saucepan for 10-15 minutes, scraping the bottom of the pan often, until the mixture forms a soft ball when dropped into a glass of cold water. Once the mixture reaches this stage, remove it from the heat and beat it for ten minutes until it becomes thick and grainy. Pour it into the baking tin and leave it to cool completely before serving. Once the fudge is cooled, either cut it into small squares or break it apart with your hands. This recipe will yield around 20 portions of fudge.