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Ingredients

1 tin of sweetened condensed milk 14oz. sugar 6oz. golden syrup 1 tsp. cream of tartar 1 tsp. vanilla essence 2oz. butter 4fl oz. milk or water Pinch of salt Cooking Time 15 min

Preparation

- 1 Melt the sugar in the milk or the water. Once the sugar has melted add all the remaining ingredients except the vanilla. Cook and stir continuously until the fudge starts to form a soft ball (soft ball stage). Now add the vanilla
- 2 Pour into a greased tray and leave to set. Cut the fudge when it's set but still warm

Cooks Note

Preparation time: 5 minutes; Cooking time: 15 minutes