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by ewfood

Fudge

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