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by Yes Chef

Christmas Fudge



Ingredients

395g can sweetened condensed milk
1 cup brown sugar
2 tablespoons glucose syrup
125g butter, chopped
180g dark chocolate, finely chopped
1/2 cup bottled fruit mince
1/3 cup dried cranberries
1/2 cup chopped dry-roasted hazelnuts

Preparation

- 1 1. Grease pan a 4cm deep, 20cm (base) square cake pan. Line base and sides with baking paper, allowing a 2cm overhang on all sides.
- 2 2. Place condensed milk, sugar, syrup and butter in a saucepan over low heat. Cook, stirring, without boiling, for 10 minutes or until mixture is glossy and sugar has dissolved.
- 3 3. Increase heat to medium-low. Bring to a simmer, stirring. Cook, stirring, for 6 to 8 minutes or until mixture thickens and comes away from side of pan. Remove from heat. Stir in chocolate, fruit mince, cranberries and hazelnuts until combined and chocolate melted. Spoon into prepared pan. Smooth top. Set aside for 30 minutes. Cover with plastic wrap. Refrigerate for 6 hours or until firm.
- 4 4. Cut into 2.5cm pieces. Serve
- 5
- 6 TIPS
- 7 Use a heavy-based saucepan for even heat and to prevent fudge from sticking to the base and burning. Fudge sets quickly, so work fast when stirring in the chocolate and spreading it into the pan or it may seize. Store fudge in an airtight container in the fridge for up to 2 weeks.
- 8 Use cookie cutters to cut fudge into shapes such as stars, Christmas trees, rounds or flowers.

Cooks Note
