

Brown Sugar Fudge

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Brown sugar is one of the tastiest things to make fudge with as it naturally has a delicious toffee flavour and a rich stickiness that is just divine. This fudge is decadent without being too hard to make and it is wonderfully rich in flavour. If you don't have brown sugar, golden caster sugar would also work.

Ingredients:

450g dark brown soft sugar
175ml evaporated milk
55g chopped walnuts
30g butter
1 tsp. vanilla extract

Directions:

1. Grease and line a 20cm square baking dish.
2. Stir together the dark brown sugar and evaporated milk and bring them to the boil. Cook the mixture until it reaches 112-116C or until the mixture forms a small ball when it's dropped into a glass of cold water.
3. Remove the mixture from the heat and stir in the butter, vanilla and walnuts.
4. Beat the mixture until it is no longer glossy and then pour it into the prepared baking tin.
5. Leave the fudge to cool for around twenty minutes before cutting it into squares.

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