

# Chocolate Walnut Fudge

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*Walnuts are a fantastic nut for pairing with chocolate, but if you prefer, you could use hazelnuts or peanuts. The addition of marshmallows to this mixture makes it deliciously sweet and gooey – feel free to use shop bought marshmallows, but you could make your own.*

## Ingredients:

400g caster sugar  
175g plain chocolate drops  
150ml evaporated milk  
125g butter  
125g chopped walnuts  
1 tsp. vanilla extract  
10 large marshmallows

## Directions:

1. Grease and line a 20cm square baking dish.
2. Put the butter, vanilla and chocolate into a mixing bowl and set it to one side.
3. In a saucepan, place the milk, marshmallows and sugar. Heat the mixture until it comes to the boil. Turn it down to a gentle simmer and cook it for 5-6 minutes, stirring constantly, then remove it from the heat and pour it over the contents of the mixing bowl.
4. Beat all of the ingredients in the mixing bowl together until you have a smooth mixture. It should begin to thicken up and take on a matte appearance.
5. Stir in the chopped walnuts and then pour everything into the prepared baking dish.
6. Put the fudge into the fridge and chill until firm.

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