

Condensed Milk Fudge

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This delectable fudge combines all the traditional flavours of fudge with the ease of using only four ingredients. Make up a big batch and then box up any leftovers to give as Christmas presents. Feel free to add some liquor or some roasted nuts to the basic mixture to mix up the flavours a little bit.

Ingredients:

400g tin condensed milk
450g brown sugar
150ml milk
115g butter

Directions:

1. Grease and line a 20cm square baking tin.
2. Heat together the milk, condensed milk, butter and sugar over a low heat in a non-stick saucepan for 10-15 minutes, scraping the bottom of the pan often, until the mixture forms a soft ball when dropped into a glass of cold water.
3. Once the mixture reaches this stage, remove it from the heat and beat it for ten minutes until it becomes thick and grainy.
4. Pour it into the baking tin and leave it to cool completely before serving.

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