

Pumpkin Fudge

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This unusual fudge is absolutely ideal for making at Christmas time. It uses pumpkin puree, which is available from all high-end supermarkets and online, or you could make your own. This recipe uses cinnamon to give the fudge a delicious flavour, but you could also use ground allspice or ground clove.

Ingredients:

500g caster sugar
200g marshmallows
175g white chocolate chips
185g pumpkin puree
160ml evaporated milk
2 tbsp. butter
1 tsp. vanilla extract
1 tsp. ground cinnamon

Directions:

1. Grease and line a 23cm square baking tin.
2. In a large saucepan, heat together the milk and the sugar. Bring them to the boil, stirring occasionally, and then add the pumpkin puree and the cinnamon.
3. Bring the mixture back to the boil before stirring in the butter and the marshmallows.
4. Bring the mixture back to the boil and keep it on a rolling boil for 18 minutes, stirring frequently.
5. Remove the mixture from the heat and then stir in the chocolate and vanilla.
6. Beat together until all of the chocolate has melted and then pour the mixture into the prepared tin.

Author: Laura Young