

# Raspberry Chocolate Fudge

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*This delicious fudge is made with condensed milk, giving it a distinctive vanilla flavour and texture, and raspberry liquor, giving it a great punch of flavour. It also has a fabulous truffle flavour, meaning it really is one of the most delectable fudges on this list. If you don't like raspberry, try adding orange liquor instead.*

## Ingredients:

850g dark chocolate  
400g tin condensed milk  
4 tbsp. double cream  
4 tbsp. raspberry liquor  
1 tsp. vanilla extract  
Pinch of salt

## Directions:

1. Grease a 23cm square baking tin.
2. Break up 500g of the chocolate and place it into a microwavable bowl with the condensed milk. Heat in 30 second increments until the chocolate melts, making sure that it does not seize. Stir in the salt and vanilla, mix well, and then spread over the bottom of the baking tin. Cool the fudge down to at least room temperature.
3. In another microwave bowl, break up the chocolate. Add the liquor and the cream and heat in 20 second increments until everything is melted, combined and smooth. Spread the mixture over the cooled fudge and then cool down once more.
4. Once fully cooled, you're ready to serve.

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