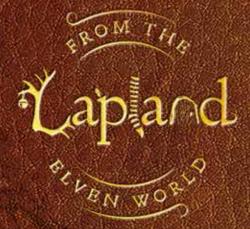
# BAKINGS WITH (S) MOTHERS CHRISTMAS

Festive Recipes





# Festive Fudge

Approx time: 40-50 minutes (plus setting/cooling time)
Makes: 36 pieces



# Ingredients

#### Fudge

397g condensed milk 150ml double cream 450g golden caster sugar 120g butter ½ tsp salt

#### Festive Extras

I tsp ground cinnamon I tsp ground ginger 100g mixed nuts, toasted 100g dried cranberries

# Equipment

20cm square tray Sugar thermometer (optional) Greaseproof paper Large non-stick saucepan Large spatula

#### Notes

Other additions could include gingerbread, candy canes or leftover christmas chocolates (add chocolate after beating process to avoid melting)







#### Method

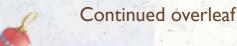
Line a 20cm square sided tin with greaseproof paper. In a large non-stick saucepan add your condensed milk, double cream, golden caster sugar, butter and salt. Melt over a low heat until everything is combined and the sugar is dissolved. Bring the pan to a boil and allow to bubble for 10-15 minutes, stirring continuously.

The mixture needs to reach a soft ball stage, around 112-115°c if you have a sugar thermometer. Alternatively, drop a teaspoon of the mixture into ice cold water and if a ball forms then your mixture is ready. Remove the pan from the heat and let it cool for 2-3 minutes.

If you want to make your fudge extra festive, add your festive extras now, leaving a handful of cranberries back for topping!

Beat the mixture with a spatula for 5-10 minutes until it starts to lose its shine and thicken. You should be able to see waves and texture on the top of the mixture, that's when it's ready.









### Continued

#### Notes

Other additions could include gingerbread, candy canes or leftover christmas chocolates (add chocolate after beating process to avoid melting)

#### Method

Pour and press the fudge mixture into the prepared baking tin and sprinkle over your extra toppings. Leave the fudge to set for at least 2 hours before slicing into squares.

This festive fudge makes an excellent gift, so pop it in a jar and give it to a loved one!

