

Chocolate Fudge

CREATIVITY



make and do

Ingredients:

- 120g chocolate (plain)
- 50g butter
- 3 tablespoons top of the milk (not from skimmed)
- 3 Tablespoons vanilla flavouring
- 1lb Icing sugar

Most recipes for fudge require considerable boiling to reduce the water in the mix and allow a set. This one has the advantage of not needing to be cooked.

Equipment:

- Bowl-thin plastic
- Saucepan
- Wooden spoon
- Shallow baking tray

Instructions:

1. Break up the chocolate and put the pieces in a basin standing in a saucepan of hot water. Leave until the chocolate has melted. Add the butter and stir till mixed. Remove basin from heat and add the flavouring and the milk. Then gradually add the icing sugar stirring all the time.
2. When well-blended spread out in a shallow pre-greased tin about 15cm x 25cm and stand in the cool until set. Cut into squares.



Groups of 4-6



15-20 minutes



Additional care should be taken in using hot water to melt the chocolate