



Norfolk Federation of WIs

Charity Number: 227411



Fudge for Easter

Brought to you by the Creative Activities
Sub-Committee!

Ingredients

300ml milk

800g granulated sugar

100g butter

2 tsp vanilla essence

Optional flavours: 50g grated chocolate

50g glace cherries, chopped

50g chopped walnuts

3 tablespoons desiccated coconut

Method

1. Prepare a 7" square tin - well buttered or lined with baking parchment
2. Bring milk slowly to boil in a medium / large heavy based pan
3. Add sugar and butter
4. Heat slowly, stirring all the time until sugar dissolves and butter melts
5. Bring to boil, cover with lid and boil 2 minutes
6. Uncover then reduce heat slightly to boil steadily for 10-15 minutes, stir occasionally
7. Test if fudge is ready after the 10 minutes, by dropping a little of it into a cup of cold water. It should form a soft ball when rolled between finger and thumb. A sugar thermometer should read 115°C / soft ball stage. If not ready then boil for the extra 5 minutes
8. Remove from heat and stir in vanilla and any additional flavouring
9. Leave to cool for 5 minutes
10. Beat fudge until it just begins to lose its gloss and is thick and creamy (can use an electric mixer)
11. Transfer to prepared tin
12. Mark into squares when cool, cut with sharp knife when set

I made chocolate fudge and stirred in some white choc chips just before pouring into the tin to set

