



Easy Peasy Fudge

Ingredients

397g condensed milk

150ml Milk

450g Demerara Sugar

115g Butter

Method

- Line a tray with baking parchment
- Put all the ingredients into a non-stick pan
- Bring to the boil, keep stirring with a wooden spoon
- Allow to simmer for 10 minutes occasionally stirring
- When the mixture has thickened remove from the heat
- Keep whisking every few minutes, this will thicken the mixture
- When it has cooled pour into the tray and put into the fridge to set
- Your fudge should be ready to cut up and eat after 3-5 hours in the fridge



