

BAKING
WITH
MOTHER
CHRISTMAS

Festive Recipes

FROM THE
Lapland
ELVEN WORLD

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

1 tsp ground cinnamon
1 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.

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Festive Fudge

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!