

FOOLPROOF VANILLA FUDGE



Ingredients

- 1kg sugar
- 170g butter
- 1x 370g tin condensed milk + 1 tin-full regular milk
- 1 tsp vanilla extract.

Method

1. Put everything except the vanilla in a large heavy based saucepan.
2. Heat over a very low heat until the sugar is dissolved.
3. Turn the heat up & boil to 116C (you'll need a sugar thermometer for this) whilst stirring.
4. Keep it at this temperature until you get a soft ball set in a cup of cold water. It will also go a slightly deeper colour.
5. Take it off the heat & leave to cool a bit.
6. Stir in the vanilla essence & beat it quite vigorously.
7. Leave it in the pan stirring well from time to time until it is very thick.
8. Pour it in a lightly greased tin.
9. When nearly set mark into 2cm squares.
10. You can wrap small packets of this in square blocks of 16, wrapped in greaseproof paper and tied with string as a lovely gift or put in a small box (for example a re-purposed takeaway tub).

Variations

Chocolate fudge

Add in a block of good quality dark chocolate after it's cooled off a bit but still warm enough to melt the chocolate. (Don't put it in when the mix is still super-hot or it will split the chocolate)

Vegan fudge

Use vegan margarine and about 750ml of vegan cream instead of condensed milk. You will have to boil it for longer to get to the soft ball stage but it still makes excellent and foolproof fudge.