

# WHITE CHOCOLATE BAILEYS FUDGE FOR THE THERMOMIX®



## INGREDIENTS:

### FOR THE FUDGE:

170g white chocolate, broken into pieces

1 can sweetened condensed milk

150g brown sugar

120g butter

75g golden syrup

50g glucose syrup

60g Bailey's Irish Cream

### FOR THE TOPPING:

200g white chocolate, broken into pieces

50g milk chocolate, broken into pieces

Worth kissing the diet goodbye for ....

This Bailey's Irish Cream White Chocolate Fudge is easy to make, tastes absolutely delicious, and is the perfect amount of rich amazingness! A splash of Bailey's liqueur adds another dimension to the creamy white chocolate fudge.

## DIRECTIONS:

### FOR THE FUDGE:

- Line a 20x20cm slice tin with baking paper.
- Break up chocolate and place into TM bowl and chop for 5 seconds Speed 9 and set aside.
- Add remaining ingredients except Bailey's Irish Cream into TM bowl.
- Cook for 8 minutes/100°C/Speed 3 with MC OFF.
- Cook for a further 20 minutes/Varoma temp/Speed 3 with MC OFF.
- Add chopped white chocolate and Bailey's Irish Cream to mixture.
- Mix for 10 seconds/Speed 3.5. Check chocolate has melted. If necessary, mix again for a further 10 seconds.
- Carefully pour the mixture into the tin, smooth the top and leave to cool for an hour at room temperature, and then cover with cling wrap and refrigerate for a couple of hours.

### FOR THE TOPPING:

- Grate the white chocolate for 5 seconds/ Speed 9.
- Melt for 2-3 minutes/50°C/ Speed 2 at until fully melted. Alternatively, melt in the microwave for 2-3 minutes in 30 second bursts.
- Pour the melted white chocolate over the fudge.
- Melt the milk chocolate pieces in the microwave for 1-2 minutes in 30 second bursts.
- Drop the melted milk chocolate all over the white chocolate and then make a swirly pattern using the end of a knife or a cake tester.
- Cover with cling wrap and leave in the fridge to set overnight.
- Trim the edges, if necessary, and then cut into squares.
- Keep refrigerated.