

CHOCOLATE FUDGE

INGREDIENTS

8 cups white sugar (2kilo bag of sugar)
2 cups milk
120grams butter
4 tablespoons golden syrup
Pinch salt
4 tablespoons cocoa
2 teaspoons vanilla extract



METHOD

1. Place all ingredients except vanilla extract in a large saucepan.
2. Bring to the boil on medium heat whilst stirring.
3. Brisk boil, not rapid for 9 minutes, while stirring occasionally.
4. Remove from heat and add vanilla extract.
5. Quickly beat with electric beaters until the mixture becomes thick and creamy (approximately 5-8 minutes).
6. Pour into lined baking tray quickly scraping sides whilst pouring as the mixture will set very quickly.
7. The mixture is ready to etch in 5 minutes.
8. Cut the slices when the mixture is set.

HOT TIPS

1. Don't rapid boil at point 3 otherwise it will turn to toffee type mixture.
2. Etch the mixture means to mark the top of the fudge with a knife (if you are particular you can use a ruler to ensure your pieces are cut to a specific size).
3. Cut the fudge with a hot knife (heat the knife under hot water and then dry before cutting).