



101

FUN AND EASY RECIPES

with



CHOCOLATE FUDGE

Equipment you will need:

- baking tin
- cutlery
- bowls
- microwave or pan of water
- grease proof paper

Ingredients you will need:

You will need:

- 60g margarine or butter
- 1/2tsp vanilla extract
- 1/2 tin of condensed milk
- 60g of plain chocolate
- 400g icing sugar

Method

1. Place the margarine in a bowl and beat in the vanilla extract and condensed milk.
2. Place the chocolate squares in a bowl and melt over boiling water.
3. Allow the chocolate to cool and then beat into the margarine mixture.
4. Add the icing sugar a little at a time until you get a soft dough like mixture.
5. Put the mixture into a baking tin and use a knife to mark the fudge into about 40 pieces.
6. Place in the fridge to set for at least 4 hours.

TIME TO MAKE: 40 MINUTES