

Caramel Fudge

INGREDIENTS

125g butter

1½ cups Bundaberg rich brown sugar

2 tablespoons Bundaberg golden syrup

395g can condensed milk

180g white cooking chocolate, coarsely chopped



METHOD

Line a 28cm x 18cm x 3cm pan with foil. Melt butter in a large saucepan. Add brown sugar, golden syrup and condensed milk; stir over a medium heat until boiling. Lower heat and cook, stirring for 10 minutes. Remove from heat and add chocolate; stir until smooth. The fudge will start to set quite quickly, so immediately pour into prepared pan, then spread evenly with the back of a spoon. Allow to cool at room temperature for 30 minutes, then refrigerate until firm. Cut into small pieces.