

CARAMEL FUDGE



Ingredients :

- 125 butter
- 1½ cups rich brown sugar
- 2 tablespoons golden syrup
- 395g can condensed milk
- 180g white cooking chocolate, coarsely chopped (optional)
- ½ cup shelled, unsalted pistachio nuts (optional)

Preparation:

1. Line a 28cm x 18cm x 3cm pan with foil.
2. 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.
3. Remove from heat and add chocolate; stir until smooth. The fudge will start to set quite quickly, so immediately stir in nuts and pour into prepared pan, then spread evenly with the back of a spoon.
4. Allow to cool at room temperature for 30 minutes, then refrigerate until firm. Cut into small pieces.