

CHOC-PEPPERMINT FUDGE

Ingredients	Equipment
¾ cup sweetened condensed milk	Knives Chopping Boards
½ cup caster sugar	Saucepan
1 tablespoons glucose syrup	Spoon & Cup Measures
60 grams butter, chopped	Wooden Spoon
2 drops green food colouring	White Spatula
½ teaspoon peppermint essence	Wooden Spoon
90 grams white chocolate finely chopped	Lined Lamington Tray

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Finely chop the chocolate**
- 4. Place condensed milk, sugar, syrup and butter in a saucepan over low heat.**

- 5. Cook, stirring, without boiling, for 10 minutes or until mixture is glossy and sugar has dissolved.**
- 6. Tint mixture green with food colouring.**
- 7. Add peppermint essence. Increase heat to medium-low.**
- 8. Bring to a simmer, stirring.**
- 9. Cook, stirring constantly, for 6 to 8 minutes or until mixture thickens and comes away from side of pan.**
- 10. Remove from heat.**
- 11. Stir in white chocolate until combined and melted.**
- 12. Spoon into prepared pan, smooth top.**
- 13. Set aside for 30 minutes.**
- 14. Cover with plastic wrap.**
- 15. Refrigerate for 6 hours or until firm.**
- 16. Cut into 2.5 pieces.**