

CHERRY COCONUT FUDGE

<i>Ingredients</i>	<i>Equipment</i>
100 grams red glacé cherries	Knives Chopping boards
$\frac{3}{4}$ cup sweetened condensed milk	Cup and Spoon Measures
$\frac{1}{2}$ cup brown sugar	Saucepan
1 tablespoons glucose syrup	White Spatula
60 grams butter	Wooden Spoon
90 grams dark chocolate, finely chopped	Lined Lamington Tray
$\frac{1}{4}$ cup coconut	

What to do

1. Get out all required equipment
2. Weight and measure ingredients
3. Finely chop half the cherries. Cut remaining cherries in half.
4. Chop the dark chocolate
5. Place condensed milk, sugar, syrup and butter in a saucepan over low heat.

- 6. Cook, stirring without boiling, for 10 minutes or until mixture is glossy and sugar has dissolved.**
- 7. Increase heat to medium-low. Bring to a simmer, stirring.**
- 8. Cook, stirring constantly for 6 to 8 minutes or until mixture thickens and comes away from side of pan.**
- 9. Remove from heat. Stir in chocolate, finely chopped cherries and coconut until combined and chocolate is melted.**
- 10. Spoon into prepared pan. Smooth top.**
- 11. Carefully press halved cherries, cut side down into top. Set aside for 30 minutes. Cover with plastic wrap.**
- 12. Refrigerate for 6 hours or until firm.**
- 13. Cut into 2.5cm pieces.**