

CHOCOLATE CARAMEL FUDGE

<i>Ingredients</i>	<i>Equipment</i>
395 Gram Can Sweetened Condensed Milk	20cm Baking Pan lined with Baking Paper lined with Baking Paper
1 Cup Brown Sugar	Saucepan
2 Tablespoons Glucose Syrup	Chopping Boards
125 Grams Butter	Knives
90 Grams Dark Chocolate	Spoon & Cup Measures
1 Tablespoon Golden Syrup	
90 Grams White Chocolate	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Chop the dark chocolate roughly.
4. Chop the white chocolate roughly.
5. Place HALF the condensed milk, HALF the sugar, HALF the glucose syrup and HALF the butter in a saucepan over low heat. Cook, stirring, without boiling, for 5 to 6 minutes or until mixture is glossy and sugar has dissolved.
6. Increase heat to medium-low. Bring to a simmer, stirring. Cook, stirring constantly, for 4 to 5 minutes or

until mixture thickens and comes away from side of pan.

7. Remove from heat. Stir in the dark chocolate until combined and melted.
8. Spoon into prepared pan. Smooth the top. Set aside for 30 minutes.
9. Wash and dry the saucepan.
10. Place remaining condensed milk, remaining sugar, remaining glucose syrup, remaining butter and golden syrup in the saucepan and cook over low heat.
11. Cook, stirring, without boiling for 5 to 6 minutes or until mixture is glossy and sugar has dissolved.
12. Increase heat to medium-low. Bring to a simmer, stirring.
13. Cook, stirring constantly, for 4 to 5 minutes or until mixture thickens and comes away from side of pan.
14. Remove from heat. Stir in the white chocolate until combined and melted.
15. Spoon over the fudge in the pan.
16. Refrigerate for approximately 6 hours.
17. Cut into 2.5cm pieces

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