

CHRISTMAS FUDGE

<i>Ingredients</i>	<i>Equipment</i>
270 grams white chocolate, chopped	Knives Chopping Boards
$\frac{3}{4}$ cup sweetened condensed milk	Cup Measures
15 grams butter	Saucepan
$\frac{1}{4}$ cup chopped dried sweetened pineapple	Wooden Spoon
$\frac{1}{4}$ cup dried apricots chopped finely	White Spatula
$\frac{1}{4}$ cup red glacé cherries, quartered	Lined Lamington Tray

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Chop chocolate roughly.**
- 4. Cut red cherries in quarters**
- 5. Finely chop dried apricots**
- 6. Place chocolate, condensed milk and butter in saucepan over low heat.**

- 7. Cook stirring constantly, for 5 minutes or until smooth. Stir in pineapple and cherries.**
- 8. Spread into prepared pan.**
- 9. Refrigerate for 2 hours or until set.**