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## VANILLA FUDGE

You need a sugar thermometer for this recipe.

Makes 49 pieces

125g butter  
340g tin unsweetened evaporated milk  
400g sugar  
½ tsp vanilla powder  
½ tsp sea salt flakes

1. Cut out a piece of baking paper that will fit the base of an 15x15cm tin. Oil the tin's base and sides and line the base with the baking paper.
2. Cut the butter into cubes. Put the evaporated milk, the sugar and the butter into a heavy-based saucepan. Heat slowly, stirring all the time, until the butter has melted and the sugar has dissolved.
3. Bring the mixture to the boil and boil for approx. 15 minutes, stirring constantly. The mixture will become thicker and become darker in colour. Keep stirring at all times to prevent the mix from catching at the bottom. After 10 minutes, start checking the temperature with a sugar thermometer. You want it to reach 115°C, the 'soft ball' stage.\*
4. As soon as you reach the 115°C mark, take the saucepan off the heat and pour its contents into a large mixing bowl. Add the vanilla powder and the salt and mix with an electric hand-held mixer for 5 minutes. You'll notice that the fudge starts losing its glossiness and becomes slightly thicker.
5. After 5 minutes, put the fudge into the prepared tin and leave to cool completely before cutting into small cubes.

*The fudge will keep for 2-3 weeks in a baking paper-lined airtight container in the fridge.*

\*You need to really, really monitor your thermometer, as you don't want the temperature to go over 115°C – otherwise you'll end up with chewy toffee instead of soft fudge.

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