



## Chocolate Fudge

### Culinary Love Recipe

#### Ingredients

- 3 cups of either milk or dark cooking chocolate
- 1 tin of condensed milk (375g)
- 1 large tablespoon of butter

#### Method

1. Put all of the ingredients in a microwave safe mixing bowl and microwave for approx 3 minutes, then remove and stir thoroughly.
2. Put the bowl back in the microwave for another 3 minutes, stirring at intervals
3. Once all the chocolate has melted and all the ingredients are mixed thoroughly you can then add nuts, fruit, alcohol or pretty much anything else you desire.
4. Line a baking tray with baking paper and pour mixture in spreading it evenly all over the tray, the depth of tray will depend on how thick you want the fudge.
5. Leave to cool, then refrigerate overnight
6. Pull fudge out of fridge, then leave to get the chill off, then slice.
7. Store at room temperature, unless the weather is stinking hot, then it needs refrigeration.

