

Simply Fudge

<p>1 can condensed milk 25 gr butter 400 gr good quality chocolate, plain, milk or white 100 gr sieved icing sugar</p> <p>Optional 50 gr dried fruit, honeycomb, nuts rind of ¼ orange 2 drops orange liqueur or flavouring</p>	<p>In a large microwaveable bowl, add the chocolate (I use chocolate drops) or break the chocolate up, the butter and condensed milk. Place in microwave and in short bursts of 20 seconds melt carefully. Stir each time. Keep doing this until the chocolate and butter are melted. Remove from Microwave and beat well until the fudge is glossy. Add the sifted icing sugar and beat until smooth. Add any optional extras.</p> <p>Line a 20 cm square tin with parchment paper. Pour the fudge in and smooth.</p> <p>Chill in fridge, cut into small pieces. It is very rich.</p>
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