



FUDGE TWO WAYS

CHRISTMAS BAKING

DIFFICULTY: Easy | **SERVES:** 18 | **READY IN:** 35 minutes + cooling

This super easy chocolate fudge is smooth and creamy without any beating! I've made two versions here - cookies and cream, and cranberry pistachio. Recipe adapted from Chelsea Sugar.



FUDGE

- ☐ 200g butter (7oz)
- ☐ 2 x 400g cans sweetened condensed milk (28oz)
- ☐ 500g soft brown sugar (1lb 2oz)
- ☐ 2 Tbsp golden syrup
- ☐ 200g dark chocolate (7oz)
- ☐ 280g Oreo cookies (10oz)
- ☐ 100g dried cranberries (2/3 cup)
- ☐ 60g roasted, salted pistachios (1/2 cup)

1. PREPARE INGREDIENTS

Line two heatproof dishes (approximately 20cm square each) with baking paper. You can brush the dishes with a little melted butter to help the baking paper stay in place, if you like.

2. Cube butter and roughly chop Oreo cookies and pistachios (keep them separate).

3. COOK FUDGE

Stir together butter, condensed milk, sugar and golden syrup in a large, heavy-based saucepan. Cook over a low heat, stirring every minute, until bubbles appear over the surface of the mixture (about 10-15 minutes). Cook for a further 5 minutes, then remove from heat and stir in the chocolate until melted and smooth.

4. Working quickly, divide mixture in half and stir most of the chopped Oreos into one half and most of the cranberries and pistachios into the other half. Pour into prepared dishes and spread out. Press remaining Oreos onto the top of the cookies and cream fudge and remaining cranberries and pistachios onto the other fudge. Leave to cool for half an hour, then place in the fridge to cool for a further hour.

5. SERVE

Cut fudge into squares or bars and package up for gifting! Store any extra in an airtight container in the fridge.



WINE MATCH: Irish Cream Liqueur for the cookies & cream fudge and dessert wine for the cranberry & pistachio fudge.

FUDGE TWO WAYS RECIPE NOTES

GLUTEN-FREE OPTION: Check chocolate is gluten-free. Replace Oreos with gluten-free chocolate sandwich biscuits.

INGREDIENT NOTES / SWAPS: I used dark chocolate with 50% cocoa solids in my version. If you prefer a stronger chocolate taste, go for a darker chocolate. This recipe is very versatile - try other flavours if you like. Freeze dried fruit (i.e. raspberries or mandarins) would be a good option.

STORING AND REHEATING: Store in airtight containers in the fridge. Tastes best eaten within 5 days (in my opinion!) but will keep well for 2-3 weeks refrigerated. Fudge can also be frozen (double wrap in plastic wrap and place in an airtight container).