

Fudge / Tesco.

Contributors

Tesco (Firm)

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Nestlé



TESCO

RECIPE *Collection*

Fudge

INGREDIENTS

- 397 g can Nestle Sweetened Condensed Milk
- 150 ml ($\frac{1}{4}$ pt) Milk
- 450 g (1 lb) Demarara Sugar
- 125 g (4 oz) Butter



TESCO

RECIPE *Collection*

Fudge

METHOD

- 1 Grease a 18cm (7") square tin.
- 2 Gently heat all the ingredients in a large non-stick saucepan, stirring until the sugar dissolves.
- 3 Bring to the boil and simmer gently for about 10 - 15 minutes, stirring continuously. A temperature of 116°C/240°F should be reached. Use a sugar thermometer to check. Alternatively test the fudge by dropping a little of the mixture into cold water. If a soft ball is formed the fudge is ready.
- 4 Remove from the heat, beat until thick and grainy (about 10 minutes). Pour into a tin. When cold cut into squares.

All lines subject to availability at Tesco

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