

A close-up photograph of a rectangular chocolate fudge slice resting on a light-colored wooden cutting board. The fudge is dark and has a thick layer of finely chopped almond flakes on top. The background is a soft, out-of-focus light color.

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Chocolate Fudge Slice
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Cramond
RESIDENCE

Chocolate Fudge Slice

INGREDIENTS

200g of digestive biscuits

340g of condensed milk

220g of soft brown sugar

220g of butter

½ teaspoon of vanilla essence

50g of golden syrup

220 g of chocolate

INSTRUCTIONS

1. Place biscuits in food processor and turn into crumbs. You can also use plastic bag and rolling pin.
2. In a heavy base pot melt butter, sugar condensed milk, syrup and vanilla essence, bring to the boil stirring continually on a medium heat for 10 mins.
3. Remove from heat, add biscuits mix well. Pour into a metal traybake tin.
4. Leave to set for an hour, add melted chocolate to top, and set overnight.

