



## Baileys and White Chocolate Fudge

400g white chocolate melts

190g condensed milk

1/3 cup (75ml) of Bailey's Irish Cream liqueur

1 tsp vanilla extract

½ cup chopped pistachio nuts (reserve some to sprinkle on top at the end)

1/3 cup chopped dried cranberries (reserve some to sprinkle on top at the end)

1. Line a 20 x 20 cm square slice or cake tin with baking paper
2. Place a heavy based saucepan on a MED heat and add the chocolate, condensed milk and Baileys liqueur
3. Stir until chocolate has melted and the mixture is smooth
4. Turn up the heat a little and bring the mixture to the boil (and never stop stirring!)
5. Turn down the heat to LOW and continue stirring mixture for approximately 5 minutes until it thickens
6. Take the pan off the heat and stir in vanilla
7. Transfer the mixture to a large mixing bowl and beat with an electric hand beater for 3 minutes
8. Stir in nuts and dried fruit and pour mixture into the prepared cake tin. Use a spatula to spread the mixture out and smooth the top, then sprinkle reserved dried fruit and nuts on top to decorate
9. Leave on bench to cool completely – then cut into pieces with a sharp knife

**\*\*HINT\*\***

This fudge does not need to be refrigerated. Store in an airtight container or jar.

This fudge makes a perfect Christmas gift!