

FML

Food's my life!

Chocolate and Almond Fudge

250g caster sugar

550ml double cream

75g liquid glucose

150g dark chocolate

60g or approximately ½ cup of toasted, chopped slivered almonds (or any other nut/mix in of your choosing)

1. Line a 20 x 20 cm square slice or cake tin with baking paper
2. Place a large, heavy based saucepan on a LOW- MED heat and add the sugar, cream and liquid glucose
3. Stir until ingredients have melted and incorporated
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 20 minutes until it reaches soft ball stage or 115 degrees Celsius if you are using a thermometer
6. Take the pan off the heat and stir in chocolate and almonds
7. Pour mixture into prepared tin and leave on bench to cool, then allow fudge to set in the fridge
8. Cut into pieces with a sharp knife, and keep fudge stored in the refrigerator