

Soft Chocolate Fudge

Makes 64 pieces, if you cut it up exactly like I did

Ingredients

- 8oz (225g) dark chocolate
- 8oz (225g) plain chocolate-flavoured cake covering
- 15oz (405g) can of sweetened condensed milk
- ½ tsp vanilla essence

Preparation

1. Brush a 7" square cake tin lightly with oil.
2. Melt the chocolate and the cake covering and stir until no lumps remain.

(The presence of the cake covering – which, by the way, although it sounds bizarre and unnecessary, is apparently what makes the fudge soft and delicious instead of hard and more traditionally fudge-like – meant that I could melt the two together in the microwave rather than over a bowl of hot water. I can never get chocolate on its own to melt in the microwave.)

3. Add the vanilla essence and the condensed milk*, and mix with a spoon.

(This is where the fudge mixture will really thicken up and start setting, so get ready to pour into the tin.)

4. Pour into the cake tin and smooth the top.

(You may or may not have time to smooth over before it sets. Still, this makes for nice swirly patterns on the top.)

5. Cut into squares, see if you can lever them out of the tin, and place them into sweet papers.

*Maybe warm the condensed milk slightly before adding to the chocolate mixture – could give a longer time before the mixture sets.