

Chocolate Fudge

1½ cups sugar
3-5 tablespoons cocoa ½ milk
1/8 tsp bi carb soda 90gms butter
1 tsp vanilla

Teaching You how to SAVE:-

Mix all ingredients except for the vanilla in a 3ltr base.

On a heat of 2-3, (90°-100 °) depending on your cooking surface, let butter melt and stir well.

Now place cover on with valve open. Wait until the whistle sounds then let simmer for about 10-15 mins.

When at soft ball stage (slightly thick when dropped into cold water) remove from heat.

Add vanilla and beat well. Mixture will thicken.

Pour into a tray lined with baking paper.

Refrigerate until almost set. Cut into slices and let set properly.

- for a variation add 125g chopped dark chocolate before beating.
- Add ½ cup walnuts or almonds