



CANDY CANE FUDGE

https://www.mainland.co.nz/recipe/candy_cane_fudge.html



PREP TIME
15 MINS + 3
HOURL CHILL

COOKING TIME
10 MINS

MAKES
20 PIECES

Nothing says Christmas like deliciously buttery fudge, mixed with candy canes to give it a Christmas twist.

Ingredients

- 130 grams Mainland Unsalted Butter, diced
- 200 grams soft brown sugar
- 400 gram can condensed milk
- 115 grams white chocolate, chopped
- 4 candy canes, crushed
- 18x18cm shallow baking pan

Method

1. Line the baking pan with greaseproof paper.
2. Place the butter, sugar and condensed milk in a saucepan. Bring to a simmer and stir until hot and well combined. Remove from the heat, add the white chocolate and mix until the white chocolate has melted and is fully combined.
3. Pour the mixture evenly into the lined baking pan. Sprinkle the crushed candy canes over the top then place in the fridge for at least 3-4 hours to set, or overnight.
4. Remove from the fridge and cut into small cubes before serving.