

FRUIT GUM FUDGE

Makes 12

INGREDIENTS

400g white chocolate, chopped

$\frac{3}{4}$ tin condensed milk

1 tsp vanilla essence

2 packs (125g each) Beacon Maynards Soft Fruity Gums

METHOD

1. Line the base and sides of a 20cm square dish with greaseproof paper hanging over the sides of the dish. **Chef's Tip: This helps to easily remove the fudge!*
2. Add the white chocolate to a heatproof bowl and set above a small pot of simmering water.
3. Add the condensed milk to the bowl of chocolate and allow to melt together for 8-10 minutes, stirring regularly until the mixture is completely smooth.
4. Turn off the heat and add the vanilla essence and the Beacon Maynards Soft Fruity Gums and stir them through the white chocolate fudge.
5. Transfer the fudge mixture to the prepared dish and use a spatula to even it out. Allow the fudge to set, about 2 hours.
6. Transfer the fudge from the dish to a cutting board, using the greaseproof paper to assist. Slice into 12 equal portions, 3x3cm each. **Chef's Tip: Use a hot knife to slice neat and uniform squares.*
7. Transfer the fudge to an airtight container and store for up to 2 weeks. **Chef's Tip: Frozen fudge can be kept for up to 2 months if wrapped in wax-paper and kept in an airtight container.*
8. This fudge makes for the perfect lunchbox treat! Serve a portion in the lunchbox along with a healthy sandwich and an Oros and ENJOY!

