TAYLOR & COLLEDGE

# Vanilla Fudge



Preparation: 30 mins
Total Time: 60 mins
Portions: 50 Portions

## Ingredients

### For the fudge

**200 g** Caster Sugar
**200 g** Light Brown Sugar
**100 ml** Whole Milk
**400 g** Condensed Milk
**50 g** Unsalted butter Some for greasing needed
**1 tbsp** Taylor & Colledge Vanilla Bean Extract

### For decoration

**20 g** Sea Salt Flakes

## Preparation

1. In a pan over low heat, combine the caster sugar, light brown sugar, whole milk, condensed milk, and unsalted butter. Cook, stirring, until the sugar has dissolved.
2. Bring the mixture to a boil, then bubble steadily, stirring constantly, until thickened and caramel colored (approximately 118°C on a digital thermometer). This process will take about 25 minutes, so do not stop too early, or the fudge won't set properly.
3. Remove from the heat and stir in the vanilla extract. Beat the mixture with an electric hand mixer for a few minutes until it lightens and begins to thicken.
4. Working swiftly, pour the mixture into a greased and lined baking pan (about 28cm x 18cm) and allow it to cool.
5. Once fully cooled, remove the fudge from the pan and cut it into 2 x 2 cm pieces. The fudge can be stored in an airtight tin for up to 3 weeks.