

Chocolate marshmallow brown sugar fudge

Ingredients

- vegetable oil, for greasing
- 70g/2½oz butter
- 300g/10½oz soft light brown sugar
- 125g/4½oz evaporated milk
- 225g/8oz marshmallows
- 300g/10½oz milk chocolate, chopped
- 75g/3oz dark chocolate (at least 60% cocoa solids), chopped

Preparation method

1. Grease a 20cm/8in square cake tin with vegetable oil, then line with greaseproof paper.
2. Put the butter, sugar and milk in a pan over a low heat and melt gently. Once the sugar has dissolved, add the marshmallows and turn up the heat. Boil the fudge for 5-6 minutes.
3. Take the pan off the heat and add the grated chocolate. Leave for one minute, then stir the mixture together until everything is melted.
4. Pour the mixture into the prepared tin and leave to set for a couple of hours. Once set, remove from the tin and cut into 25 squares.

less than 30 mins

preparation time

less than 10 mins

cooking time

Makes 25 squares

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Make this recipe for delicious, creamy fudge with very little fuss (and no sugar thermometers).