



# No Cook Chocolate Fudge

Makes 40 pieces

## Ingredients

175g/6oz unsalted butter, at room temperature  
1 small can condensed milk  
225g/8oz Fairtrade plain, milk or white chocolate, melted  
500g/1lb 2oz Fairtrade icing sugar, sifted

## Method

Cream butter in a bowl with a wooden spoon and stir in condensed milk and the chocolate.

Gradually stir in icing sugar and knead until smooth.

On a lightly icing sugared surface, roll out the fudge to a depth of 2.5cm/1 inch thick and cut into shapes or squares.

Leave to dry overnight before serving or packing into pretty boxes if you want to make them as a gift.

## Variation

At step 3 when kneading the mixture, stir in 75g/3oz seedless raisins or dried fruit.

Lyle's Treacle Fudge – add 15ml/1tbsp Lyle's Black Treacle to the basic mixture at step 1.

For vanilla and cherry fudge leave out the chocolate and knead in a little vanilla extract and 50g/2oz finely chopped glacé cherries.

