

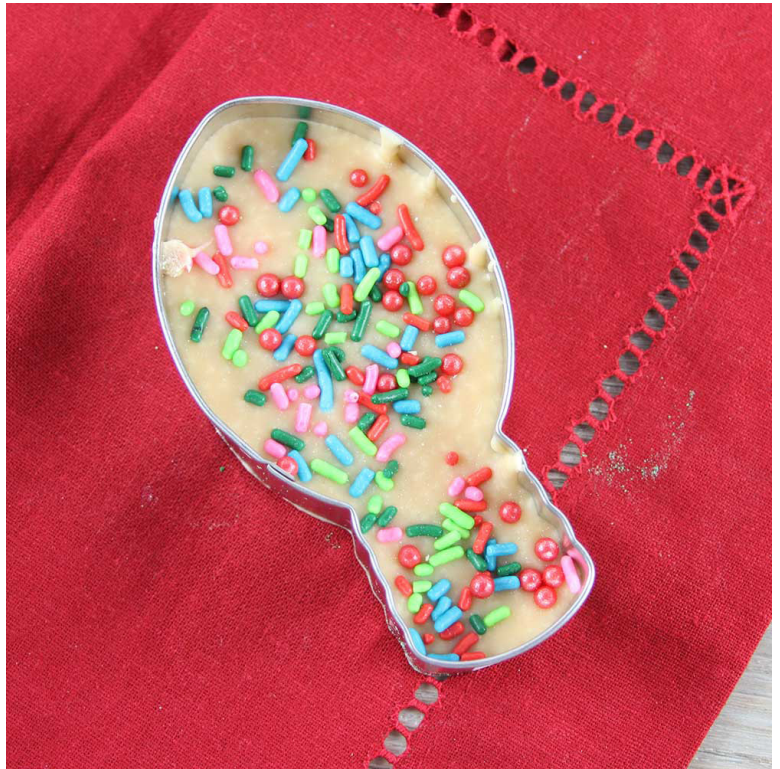
Sugar & Crumbs Fudge

INGREDIENTS:

- 15 ounce can Sweetened Condensed Milk
- 3 3/4 cups (500grams) Sugar & Crumbs flavor of choice
- 1/2 cup Butter

TOOLS FROM CKSA:

- 9x9 Pan
- Candy Thermometer
- Whisk
- Wooden Spoon



DIRECTIONS:

1. In a large non-stick saucepan, melt butter over low heat stirring until melted.
2. Add in sweetened condensed milk and whisk in well. Gradually, add in the icing sugar and whisk non-stop.
3. Bring to a boil, whisking constantly and scraping the base of the pan. Be careful not to burn yourself as the fudge will be very hot. Use a candy thermometer and cook fudge until it reaches soft ball stage for a soft fudge or firm ball stage for a firmer fudge.
4. Remove from heat and beat the fudge with a wooden spoon until very thick and starting to set.
5. Pour into your prepared pan and leave to cool before cutting into squares.
6. Optional: Add festive sprinkles, chopped nuts, or fruits before pouring into pan. Save some to sprinkle on top before letting the fudge cool.