QUEEN
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PREP: 20mins + chilling
COOK:
SERVES: 24

Easy Vanilla Bean Fudge

Creamy, smooth, sweet, buttery vanilla fudge, this is so easy to make and the perfect thing for an after-dinner treat! The Vanilla Bean paste makes it that little bit fancy. HINT: To ensure your fudge sets completely, be sure to bring the mixture to a boil. Allow it to simmer for 5 – 6 minutes, stirring continuously.

Ingredients

395g can sweetened condensed milk

1 cup (220g) caster sugar

125g butter

2 tbsp (40ml/60g) Queen Glucose Syrup

1 tbsp Queen Organic Vanilla Bean Paste

2 teaspoons Queen Natural Vanilla Extract

200g white chocolate, chopped

Method

STEP 1

Grease and line a 16 x 26cm pan.

STEP 2

In a saucepan, combine condensed milk, sugar, butter and glucose. Heat on medium until butter is melted and sugar is dissolved, then bring to a boil. Simmer, stirring continuously, for 5-6 minutes.

STEP 3

Remove pan from heat, and wait for bubbles to disappear. Add the vanilla paste and extract and stir to combine. When vanilla is mixed through, add chocolate and stir until smooth and no chocolate lumps remain.

STEP 4

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Method

Pour into prepared pan, cool on bench for 2-3 hours before transferring to refrigerator. Cut into even pieces and store in refrigerator until ready to serve.

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