QUEEN
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PREP: 15 min + chilling
COOK: 5 min
SERVES: 24

Salted Caramel Fudge with the Lot!

If you love sweet and salty (and easy!), this is the fudge for you! Did we mention easy? So quick to whip up and is a guaranteed party pleaser.

Ingredients

100g butter

1 1/2 cup + 1 tbsp (250g) brown sugar

395g sweetened condensed milk

1 tsp Queen Salted Caramel Flavour for Icing

150g white chocolate

100g pecans, pretzels, choc chip cookies, sea salt

Method

STEP 1

Lightly grease and line a 20cm square cake tin with baking paper. Roughly crush half of the pecans, pretzels and choc chip cookies. Mix together in a small bowl.

STEP 2

In a medium heavy based saucepan over a medium heat, melt together butter, brown sugar and sweetened condensed milk, stirring constantly until ingredients are well combined and sugar has dissolved. Bring to a simmer and allow to boil for 5-6 minutes.

STEP 3

Stir in Salted Caramel Flavour and white chocolate, mix well until white chocolate has melted and fully incorporated with condensed milk mixture.

STEP 4

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Method

Carefully pour fudge mixture into pre-prepared pan. Immediately sprinkle with sea salt, Salted Caramel Crunch, Fudge Chunks, crushed pecans, pretzels and cookies. The fudge will develop a skin very quickly so be sure to have all crushed ingredients ready to sprinkle or they won't stick to the top of fudge.

STEP 5

Poke remaining pecans and pretzels into the top of fudge. Allow to cool to room temperature then leave in fridge for a few hours to set. Cut into squares and serve.

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