PREP: 20 min + chilling
COOK: 6 min
SERVES: 24

Festive Gingerbread Fudge

Classic Christmas spices and rich, fragrant vanilla make this creamy fudge the ultimate festive treat and thoughtful edible gift! 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. Watch for the colour change: once it turns a darker, golden shade of brown, it's ready to remove from the heat.

Ingredients

395g can sweetened condensed milk

1 cup (220g) caster sugar

125g butter

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

4 tsp Queen Vanilla Bean Paste

2 tsp Queen Celebrating 120 Years Pure Vanilla Extract

1½ tsp ground ginger

1 tsp ground cinnamon

½ tsp ground nutmeg

Method

STEP 1
Grease and line a 16 x 26cm slice tin.

STEP 2
In a saucepan, combine condensed milk, sugar, butter and Glucose Syrup. Heat on low and stir 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 Vanilla Bean Paste, Vanilla Extract and spices and stir to combine. When vanilla and spices are mixed through, add chocolate and stir until smooth and no chocolate lumps remain.

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Ingredients

200g white chocolate, chopped
Queen Royal Icing

Method

STEP 4

Pour into prepared pan and cool on bench for 2-3 hours before transferring to refrigerator for 2 hours to set.

STEP 5

Cut into even pieces and prepare Royal Icing as per packet directions. Pipe set pieces of fudge with Royal Icing. Allow icing to harden before enjoying.

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