

Triple Choc Fudge

Ingredients:

1 ½ cups caster sugar
½ cup firmly packed brown sugar
100g dark chocolate buttons
200g Snowettes, melted
2 Tbsp Glucose Syrup
50g milk buttons, melted
½ cup cream
¼ cup milk
40g butter

Line a 26cm x 8cm bar cake pan with bakers' paper. Stir sugars, dark chocolate, syrup, cream & milk in a small pan over heat, without boiling until sugars dissolve. Bring to the boil without stirring for about 10 mins or until mix reaches 116C on candy thermometer.

Remove from heat and add butter, do not stir. Cool fudge for about 40 mins or until temperature drops to 40C. Remove thermometer. Stir fudge with a wooden spoon for about 10 mins or until a small amount dropped from a spoon holds its shape. Spread the fudge into the pan, smooth the surface.

Cover with foil, stand at room temperature for 2 hours. Spread the white chocolate over the fudge and then drizzle with milk chocolate.

Pull skewer through topping to create a marbled effect. Refrigerate 3 hours. Remove from pan and cut into slices.