

# Chocolate Fudge



## Ingredients you will need:

1 tin of Condensed Milk

1 bar of chocolate

Toppings - marshmallows, smarties, sprinkles.

## Equipment you will need:

A Bowl (suitable for the microwave)

Grease Proof Paper

A mixing spoon

Tin Opener

A baking tin - rectangle or small cake tin

Spatula

Knife

Microwave (Make sure an adult helps you when using this)

## Method:

1. Line your choice of tin with the grease proof paper.
2. Break up the chocolate into little pieces and put it into the bowl.
3. Open the condensed milk using the tin opener (as an adult to help if needed)
4. Pour the condensed milk into the bowl over the chocolate.
5. Mix well using the spoon.
6. Place the bowl into the microwave for 30 seconds at a time, taking out to stir each time. Be careful as the bowl can become hot! (ask an adult for help)

7. Once the chocolate has fully melted, place the mixture into the tin.

8. Smooth the mixture with the back of a spoon or spatula. If using a rectangle tray mark the fudge into cubes using the knife.

9. Place on your chosen toppings, carefully pushing them into the fudge.

10. Place your name on your tray and put in the fridge for 2-3 hours.

11. Wash and dry your pots and put your clean equipment away.

Once your fudge is set you can cut into squares (if you have used a rectangle tin) and wrap up into individual fudge gifts to give to someone special.



Enjoy!