

Butter Fudge Squares

Ingredients

- 400g granulated sugar
- 100g butter
- 200g evaporated milk (small tin)
- 150ml milk
- 1 tspn vanilla essence



Method

1. Put sugar, butter and both kinds of milk into a saucepan.
2. Heat very gently to dissolve the sugar, then bring to the boil.
3. Boil steadily until a little of the mixture, dropped into a jug with cold water in forms a soft ball.
4. The mixture will look curdled, keep stirring to prevent the mixture from burning.
5. Remove pan from the heat, place on a pan stand.
6. Add vanilla essence and beat with a wooden spoon until thick and creamy.
7. Spread into a tin and leave to cool.
8. When cold cut into squares.