



**THE HUNDRED HOUSE & FISH IN THE FOUNTAIN**

*Hotel*

*Restaurant*

## **Soft Creamy Fudge**

### **Ingredients**

1. 1Lb 2oz Dark Cooking Chocolate
2. 2 ¾ oz's Butter
3. 14oz's Condensed Milk
4. 1 Tablespoon Vanilla Essence
5. 4oz's Dried Mixed Fruit

### **Method**

1. Line an 8" square baking tin with parchment paper.
2. Place Chocolate, Butter and Condensed milk into a pan.
3. On a low heat gently melt the ingredients stirring all the time (do not allow to boil).
4. Once melted, remove from heat, stir in vanilla essence and mixed fruit.
5. Pour into tin.
6. Chill in fridge until set.

For special occasions you could soak the dried mixed fruit overnight in rum, drain off the rum and stir in as above.