

Cheat's White Chocolate Fudge, Rum Fudge, Orange Fudge, Caramel Fudge

Preparation

Cover a tray with baking paper or use a non-stick tray.

Ingredients

- 1 can condensed milk
- 400 gm white chocolate (bottoms, block or melts- doesn't matter)
- 1 heaped tb butter

Optional extras for luxury: 1 tsp orange oil OR Rum essence OR a tb powdered vanilla OR 1 tb vanilla essence OR golden syrup for caramel OR 1 cup finely chopped red and green crystalised cherries.

Method

- Place all but the 'optional' in a saucepan on as low a setting as possible.
- Stir constantly till the chocolate is dissolved, about ten minutes.
- Take off the heat and stir in your choice of 'optionals'.
- Spread in the tray.
- Leave overnight in the fridge to set.
- Cut into small squares.
- Keep in a sealed container in a cool place for up to a month.