

Choc mint fudge

This is cheat's fudge - real fudge really needs a sugar thermometer. This is one of those never fail recipes, very rich and very good, but a bit squidgier and richer than ordinary fudge.

You'll need:

- 500g cooking chocolate
- 400g can sweetened condensed milk
- 1 heaped tbsp butter
- 6 drops peppermint essence (or Cointreau or 1 tsp vanilla, or 1 tsp instant coffee)

Method:

Line a tray with baking paper or alfoil.

Melt choc, milk and butter in pan.

Don't boil, just mix on a low heat for 5 minutes.

Take off heat; add essence or other flavourings.

Mix well. Pour into dish. Refrigerate till set, then cut into small squares.