

KNUPPELDIK FUDGE



By Food lovers recipes

KNUPPELDIK FUDGE

(Makes about 6 dozen squares of 2,5 x 2,5 cm)

165 g butter

75 ml syrup (100g)

1 tin condensed milk (397 g)

325 ml boiling milk

1,2 kg sugar

140 g cake flour

2 ml cream of tartar (omit if you don't have)

5 ml vanilla extract

Melt the butter and syrup in a heavy based pot over low heat.

Add the condensed- and boiling milk to the mixture.

Combine the sugar and the flour and add it to the condensed milk mixture.

Mix continuously over low heat until it starts to boil.

Add the cream of tartar as soon as it starts to boil. (omit this step if you don't have cream of tartar)

Cook for a further 25 min until it reaches the softball stadium over low heat stirring constantly to prevent it from burning.

Remove from the heat and add the vanilla extract.

Use either a wooden spoon or an electric mixer and beat until the mixture starts to firm up slightly.

Pour into a greased or lined pan (not smaller than 18 x 28 x 3 cm) even the surface.

Cut into squares before the fudge sets completely.

PHOTO: Wilanda Räsänen

Source: Knuppeldik aan Koningkos