

Avocado Fudge

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This slightly strange sounding recipe makes deliciously creamy, smooth fudge. Many people wouldn't be able to tell that avocados are in this recipe, but the texture that they give is absolutely delicious. If you don't have any plain or white chocolate, you could quite easily use 340g milk chocolate drops.

Ingredients:

750g icing sugar
250g plain chocolate drops
175g cocoa powder
125ml Irish cream liquor
110g butter
90g white chocolate drops
2 avocados

Directions:

1. Grease and line a 23cm square baking dish.
2. Peel and stone the avocados and melt the butter in a bowl in the microwave.
3. Add the avocados to the melted butter in the bowl and blend them together using a hand blender.
4. Once the mixture is smooth, tip it into a saucepan and heat over a low heat.
5. Add the Irish cream liquor and stir well.
6. Add the cocoa powder and stir well.
7. Stir in the icing sugar, a little bit at a time, making sure that the sugar is fully incorporated before you add any more sugar.
8. Melt the chocolates together in the microwave, stirring frequently, making sure that the chocolate doesn't burn.
9. Pour the melted chocolate into the saucepan with the rest of the ingredients and continue stirring until everything is smooth.
10. Pour the fudge into the prepared baking dish and chill until hardened.

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