

Chocolate Irish Cream Fudge

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Irish cream liquor is one of the most decadent liquors around and it sure makes for deliciously rich fudge. Remember that there are many versions of Irish liquors in the supermarket today, including toffee flavour, coffee flavour, and mint chocolate flavour, so feel free to use any one of those liquors instead of the more traditional flavour.

Ingredients:

500g plain chocolate
175g white chocolate
350g caster sugar
350g mixed chopped nuts
250ml Irish cream
50g butter

Directions:

1. Grease and line a 20cm square baking tin.
2. Set up a double boiler, making sure the bowl doesn't touch the water to stop the chocolate from becoming grainy.
3. Melt the chocolates and butter together until you have a smooth mixture.
4. Add the sugar and mix well. Once the sugar has dissolved, stir in the Irish cream and the mixed nuts.
5. Spread the mixture into the baking tin and leave to cool.

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