

Cinnamon Spiced Fudge

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This delicately flavoured fudge is an absolute cinch to make. The flavours in the fudge make it ideal for making at Christmas time, but you could quite easily make it at any time during the year. A fantastic way to jazz up this fudge would be adding in 100g of apple sauce before leaving the fudge to set.

Ingredients:

360g icing sugar
125g butter
50g cocoa powder
4 tbsp. milk
2 tsp. ground cinnamon
1 tsp. vanilla extract

Directions:

1. Grease and line a 20cm square baking tin.
2. Place the butter into a microwavable bowl and heat until melted. Cook it on a low heat and in 20 second increments until it is completely melted.
3. Let it cool slightly, then add the milk and vanilla and stir.
4. Sift together the icing sugar, cocoa powder and cinnamon into a large bowl.
5. Pour the butter mixture over the dry ingredients and stir well until you have a smooth mixture.
6. Pour the mixture into the prepared baking tin and leave to one side to cool and set.

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