

# Strawberry Fudge

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*This tasty fudge is very simple to make. You can either use fresh strawberries or frozen, just make sure to defrost the strawberries before using them. This fudge is great to make during the summer though, so that you can really make the most of fresh British strawberries.*

## Ingredients:

600g caster sugar  
340ml evaporated milk  
275g fresh strawberries  
30g butter  
2 tbsp. lemon juice

## Directions:

1. Hull the strawberries and thinly slice them.
2. Butter and line a 23cm square baking dish.
3. Heat together the milk, butter and sugar and bring them to the boil. Stir in the strawberries and the lemon juice and continue heating until you reach between 235-240°F (about 114°C) on a sugar thermometer.
4. Once you reach this stage, pour the fudge into the prepared dish and leave it to cool and harden.

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