

Pumpkin Spice Baileys Fudge



You will need:

- 200g White Chocolate Drops
- 100g Milk Chocolate Drops
- 30 Unsalted Butter
- 375ml Can of Condensed Milk
- Half A Small Glass of Pumpkin Spice Baileys
- 1 t/sp Cinnamon
- 100g Brown Sugar
- 100g White Sugar
- Coco Powder for Coating
- Icing Sugar for Dusting

Method:

1. Melt the butter into the chocolate, condensed milk, Baileys and cinnamon until it is smooth
2. Add the sugar and heat until the mixture is bubbling (it is important to heat to boiling point to break down the sugar)
3. Add the boiling mixture and a glass heatproof dish lined with greaseproof paper
4. Refrigerate until it has set
5. Cut into squares with a hot knife (using a cup of boiling water to heat and clean in between)
This will melt the outside slightly enabling you to roll into balls
6. Roll the balls in coco powder and then dust with icing sugar and return to the fridge to cool and set.