QUEEN
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PREP: 10 min
COOK: 8 min + chilling
SERVES: 36

Musk Stick Flamingo Fudge

Enjoy the nostalgic, floral flavour of Musk Stick in this fabulous flamingo fudge!

Ingredients

395g can sweetened condensed milk

1 cup (220g) caster sugar

125g butter

2 tbsp (40ml/60g) Queen Glucose Syrup

1 tbsp Queen Concentrated Vanilla Extract

4 tsp Limited Edition Flamingo Fantasy Flavour For Icing

200g white chocolate, chopped

Queen Fabulous Flamingo Sprinkles

Method

STEP 1

Grease and line the base of a 20cm x 20cm square cake tin or a 26cm x 16cm slice tin with baking paper or foil sprayed with non-stick spray.

STEP 2

Place condensed milk, sugar, butter and Glucose Syrup in a large (3L) microwave-safe glass bowl and microwave for 8 minutes, stopping to stir every 2 minutes. Keep a close eye on the microwave as the mixture may bubble over. If you'd like to make this on the stove top, scroll down to the recipe notes.

STEP 3

Stir the fudge to cool it slightly, then add Flamingo Fantasy Flavour for Icing, Vanilla Bean Paste and chocolate and stir until mixture is smooth and glossy. Quickly pour into tin and smooth. Sprinkle over Fabulous Flamingo Sprinkles and lightly press down into fudge with a piece of baking paper.

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Method

STEP 4

Allow to cool completely before refrigerating for 2 hours. Slice into pieces to serve.

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