QUEEN
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PREP: 20 min + chilling
COOK:
SERVES: 24

Christmas Baileys Malteser Fudge

This dreamy, creamy, no-bake and extremely easy to make fudge is a strong contender on the "to make" list of the year. Dark Chocolate, Baileys and crisp Maltesers create the ultimate Christmas (and all-season) combo.

Ingredients

395g can sweetened condensed milk

1 cup (220g) caster sugar

125g butter

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

200g dark chocolate, chopped

1/3 cup (80ml) Baileys Irish Cream

1 tsp Queen Concentrated Vanilla Extract

280g Maltesers

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.

STEP 3

Add Baileys and Vanilla Extract, stirring to combine – be careful as mixture may bubble. Add chocolate and stir until mixture is smooth and glossy. Working quickly, pour into tin and smooth. Top with Maltesers and lightly press into fudge.

STEP 4

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Method

Allow to cool completely before refrigerating for 2 hours. Slice into pieces with a hot knife to serve.

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