

PREP: 15 min
COOK: 12 min
SERVES:36

Peppermint Oreo Fudge

This rich, creamy white chocolate peppermint fudge starts with a crisp Oreo crust and ends with sprinkle of crushed candy canes. It makes the perfect holiday treat or a thoughtfully delicious gift for friends and family.

Ingredients

Base

200g oreo cookies (approx. 1 ½ packs)

80g butter, melted

Green Fudge Layer

120g butter, room temperature

395g sweetened condensed milk

1 cup (220g) caster sugar

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

1 tbsp Queen Peppermint Extract

Queen Natural Green Food Colour

Queen Natural Yellow Food Colour

Method - Base

STEP 1

Grease and line the base of a 20cm x 20cm square cake tin.

STEP 2

Finely crush oreos in a food processor. Add melted butter and process to combine. Press into prepared cake tin and refrigerate for 10 minutes.

Method - Green Fudge Layer

STEP 1

Place butter, condensed milk, sugar and glucose syrup in a large microwave-safe bowl and microwave for 6 minutes, stopping to stir every minute. Keep a close eye on the microwave as the mixture may bubble over.

STEP 2

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

200g white chocolate, chopped

White Fudge Layer

Crushed candy canes, frozen

60g butter, room temperature

195g sweetened condensed milk

½ cup (110g) caster sugar

1 tbsp (20ml/30g) Queen Glucose Syrup

2 tsp Queen Peppermint Extract

100g white chocolate, chopped

Drizzle

50g white chocolate

2 tsp vegetable oil

Queen Natural Green Food Colour

Queen Natural Yellow Food Colour

Method - Green Fudge Layer

Add Peppermint Essence, 50 drops Natural Green Food Colour and 20 drops Natural Yellow Food colour and stir to combine. Microwave for another minute before adding white chocolate. Stir in white chocolate until mixture is smooth and glossy. Working quickly, pour into tin and smooth out over base. Allow to cool for 20 minutes before moving onto the next layer.

Method - White Fudge Layer

STEP 1

Unwrap frozen candy canes and break into pieces. Place in a zip lock bag and cover with a tea towel. Using a rolling pin, crush candy canes into small pieces. Set aside.

STEP 2

Place butter, condensed milk, sugar and Glucose Syrup in a large microwave-safe bowl and microwave for 3 minutes, stopping to stir every minute. Keep a close eye on the microwave as the mixture may bubble over.

STEP 3

Add Peppermint Essence and stir to combine. Microwave for another minute before adding white chocolate. Stir in white chocolate until mixture is smooth and glossy. Working quickly, spread over the top of the green fudge layer. Sprinkle over some of the crushed candy canes, pressing down on them slightly. Reserve some candy canes to sprinkle over the set drizzle. Allow to cool.

Method - Drizzle

STEP 1

In medium bowl, add 2 tsp of vegetable oil, 8 drops of Natural Green Food Colour and 3 drops of Natural Yellow Food colour. Use a fork to vigorously mix the colour into the oil. Melt white chocolate in a microwave-safe bowl in 30 second intervals until melted. Add oil mixture to melted chocolate and stir to combine. Drizzle over fudge and sprinkle with remaining crushed candy canes. Refrigerate for 2 hours. Slice into squares to serve.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.