



PREP: 10 min
COOK: 10 min
SERVES: 36

Easy Maple Vanilla Chocolate Fudge

Maple, chocolate and vanilla work so well together! This quick, easy fudge is the perfect way to try all three and it makes a delightful edible gift year-round.

Ingredients

100g butter, chopped
395g can sweetened condensed milk
1 1/4 cup (200g) brown sugar, lightly packed
1/4 cup (60ml/80g) Queen Pure Maple Syrup
170g dark chocolate, chopped
2 tsp Queen Organic Vanilla Bean Paste

Method

STEP 1

Grease and line a 16x26cm slice tin with baking paper with the long sides extending over the sides.

STEP 2

Place the butter, condensed milk, sugar and maple syrup in a large microwave-safe bowl and microwave for 2 minutes. Stir the mixture and repeat twice (6 minutes total). Take it out and stir it again then microwave for 1 more minute. Add the chopped chocolate and vanilla and leave to sit for 1 minute then whisk through until the mixture is smooth and glossy. Spoon it into the tin and spread it out so the top is smooth.

STEP 3

Leave out on the bench until cool and then refrigerate. Slice into 36 squares before serving. Keep chilled until serving.

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