

CHERRY CHOCOLATE CHRISTMAS FUDGE

Quick & easy

NORMAL	10 MINS (PLUS 2 HOURS REFRIGERATION TIME)	5 MINS	4

Ingredients

- 395g can NESTLÉ Sweetened Condensed Milk
- 400g PLAISTOWE Premium Dark Chocolate, broken into pieces
- 1 cup (40g) mini marshmallows
- 1 cup (200g) red glace cherries
- NESTLÉ Baking Cocoa, for dusting

Instructions

1. Grease a 28cm x 18cm lamington pan. Line base and two long sides with baking paper, extending paper 2cm above edges of pan.
2. Combine NESTLÉ Sweetened Condensed Milk and PLAISTOWE Premium Dark Chocolate in a medium saucepan over low heat. Stir for 5 minutes or until chocolate is melted. Remove from heat. Stir in marshmallows and cherries.
3. Spoon mixture into prepared pan. To spread evenly, top fudge with a sheet of baking paper and smooth surface over with hands. Refrigerate for 2 hours, until set. Cut fudge into bite size squares and store in an airtight container in refrigerator.
4. Dust with NESTLÉ Baking Cocoa prior to serving.