



## Chocolate Fudge

### Ingredients

One tablespoon golden syrup  
100ml double cream

100g butter  
50g cocoa powder

300g caster sugar

### How To Make Fudge

1. Grease a baking tin about 15cm x 22cm.
2. Cut the butter into chunks.
3. Put the sugar, syrup, butter and cream into a medium-sized pan with a heavy base. The recipe will bubble up when it boils so you don't want to use too small a pan.
4. Heat gently, stirring all the time, until the sugar has completely dissolved.
5. Put your candy thermometer in the pan.
6. This is the dangerous bit when you're learning how to make fudge. Some people say you should just turn up the heat and let the mixture boil hard until it reaches 116°C. You may find that you still need to stir occasionally and you don't want to turn the heat up really high or it will burn.
7. Almost there! As soon as the thermometer reaches the right temperature whip the pan off the heat and leave it to stand for 10 minutes.
8. Sift the cocoa powder and add it to the recipe mixture. Now you get to the bit kids enjoy!
9. Whisk thoroughly with an electric mixer for up to ten minutes until it thickens, becomes a bit grainy and starts to come away from the base of the pan.
10. Tip it into the baking tin and smooth over the top.
11. Leave to cool.
12. While it's still slightly soft, mark it into squares.



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