

Marshmallow Cream Fudge



One 8-inch (20cm) pan

Try using some unsweetened (bitter) chocolate. If you can't get that, use 4 ounces bittersweet or semisweet chocolate. Of course, you can swap out any nuts that you like – or omit them altogether.

2/3 cup (160ml) evaporated milk, not sweetened condensed milk

6 ounces (170g) salted butter, cubed

3 cups (600g) sugar

8 ounces (225g) bittersweet or semisweet chocolate, chopped

4 ounces (115g) unsweetened chocolate, chopped

7 ounces (200g) marshmallow cream*

1 cup 120g) roasted peanuts, coarsely chopped

1. Line an 8-inch (20cm) square pan with foil, leaving an overhang on at least two sides. Smooth out any wrinkles or creases.

2. Put the evaporated milk in a 4-quart (4l) saucepan and fix a candy thermometer to the side.

3. Add the evaporated milk, butter, and sugar to the pan, and heat – stirring frequently so it doesn't burn – until the temperature reaches 234°F (112°C).

4. Remove the pan from the heat and stir in the bittersweet or semisweet chocolate, as well as the unsweetened chocolate and marshmallow cream.

5. Stir in the peanuts, then scrape the mixture into the foil-lined pan. Let cool for at least four hours.

Once cool, lift the fudge from the pan, and cut into cubes.