



CARAMEL FUDGE

Ingredients:

3 cups sugar
1/2 cup milk
1/2 cup sweetened condensed milk
125 g butter
1/8 teaspoon salt
1 tablespoon golden syrup

METHOD:

1. Put sugar and milk into a saucepan.
2. Heat gently, stirring constantly until sugar dissolves.
3. Add condensed milk, butter, salt and golden syrup. Stir until butter has melted.
4. Bring to the boil and continue boiling until the soft ball stage, stirring occasionally to prevent burning. (Drop a little bit of the mixture to a cup of cold water, if the mixture forms a slight ball then it is done).
5. Remove from heat. Cool slightly.
6. Beat until thick.
7. Pour into buttered tin.
8. Mark into squares. Cut when cold

<http://www.geniuskitchen.com/recipe/russian-fudge->



CHOCOLATE FUDGE

Ingredients:

400g white sugar
45g cocoa
235ml milk
55g butter
1 tsp vanilla essence

METHOD:

- Step 1
Grease an 20x20cm square baking tin. Set aside.
- Step 2
Combine sugar, cocoa and milk in a medium saucepan. Stir to blend, then bring to a boil, stirring constantly. Reduce heat and simmer. Do not stir again.
- Step 3
Place candy thermometer in pan and cook until temperature reaches 114 degrees C. If you are not using a thermometer, then cook until a drop of this mixture in a cup of cold water forms a soft ball. Feel the ball with your fingers to make sure it is the right consistency. It should flatten when pressed between your fingers.
- Step 4
Remove from heat. Add butter and vanilla essence. Beat with a wooden spoon until the fudge loses its sheen. Do not under beat.
- Step 5
Pour into prepared tin and let cool. Cut into about 60 squares.

<http://allrecipes.com.au/recipe/22423/basic-chocolate-fudge>



COOKIES N CREAM FUDGE

Ingredients:

395 g condensed milk
1 cup caster sugar
125 g butter chopped
2 tbs glucose syrup
200 g white chocolate finely chopped
75 g Oreo biscuits chopped

METHOD:

- STEP 1 Spray or butter an 18 cm square tin or slice tin and line with baking paper, leaving overhang on sides.
- STEP 2 Place milk, sugar, glucose and butter in 2 litre microwave safe jug or bowl.
- STEP 3 Microwave on 70% or medium high for 6-8 minutes, stirring with balloon whisk every 2 minutes until mixture is bubbling on top.
- STEP 4 Stir and return to microwave at same temperature for 3-4 minutes, stirring every minute. Mixture should be thickened and boiling rapidly on top.
- STEP 5 Remove and stir, then add chocolate and biscuits, mix until chocolate has melted and combined.
- STEP 6 Pour into tin and cool at room temperature.
- STEP 7 Wrap in cling wrap or baking paper and place in refrigerator to set properly.
- STEP 8 Cut and serve.

<http://www.bestrecipes.com.au/>



ESPRESSO FUDGE

Ingredients:

395g can sweetened condensed milk
1 cup brown sugar
2 tablespoons glucose syrup
125g butter, chopped
180g dark chocolate, finely chopped
3 teaspoons instant espresso coffee powder

METHOD:

- Step 1
Grease pan a 4cm deep, 20cm (base) square cake pan. Line base and sides with baking paper, allowing a 2cm overhang on all sides.
- Step 2
Place condensed milk, sugar, syrup and butter in a saucepan over low heat. Cook, stirring, without boiling, for 10 minutes or until mixture is glossy and sugar has dissolved.
- Step 3
Increase heat to medium-low. Bring to a simmer, stirring. Cook, stirring constantly, for 6 to 8 minutes or until mixture thickens and comes away from side of pan. Remove from heat. Stir in chocolate and coffee powder until combined and chocolate melted. Spoon into prepared pan. Smooth top. Set aside for 30 minutes. Cover with plastic wrap. Refrigerate for 6 hours or until firm.
- Step 4
Cut into pieces

<http://www.taste.com.au/recipes/espresso-fudge>



ROCKY ROAD RECIPE

Ingredients:

400g milk chocolate (dark or white can also be used if you prefer)
1 cup coconut
3/4 cup peanuts
200g marshmallows, chopped in half (or you can use mini marshmallows instead)
150g lolly raspberries

METHOD:

1. Grease and line a standard sized slice tray with baking paper and set aside.
2. Place the coconut, peanuts, marshmallows and lolly raspberries into a large bowl.
3. Melt chocolate in the microwave on 50% power for 3 minutes, stirring every 30 seconds with a metal spoon until just melted.
4. Pour the melted chocolate over the coconut, peanuts, marshmallows and lolly raspberries.
5. Working quickly, stir the rocky road until completely combined.
6. Spoon the mixture into the prepared tray.
7. Place into the fridge to set.
8. Cut into slices and serve.

<http://makeitfakeitbakeit.com>



PEANUT BRITTLE

Ingredients:

4 cups unsalted roasted peanuts
4 cups caster sugar
150g butter, chopped

METHOD:

Step 1

Grease two 18cm x 28cm (base) slice pans. Line bases and sides with baking paper, allowing a 2cm overhang on all sides. Place 2 cups peanuts, in a single layer, in each pan.

Step 2

Combine sugar and 2 cups cold water in a large, heavy-based saucepan over medium-low heat. Cook, stirring, without boiling, for 5 minutes or until sugar has dissolved. Increase heat to medium-high. Bring to the boil. Boil for 10 to 15 minutes, brushing sides of pan down with a wet pastry brush, or until mixture turns golden. Remove from heat.

Step 3

Working quickly, stir in butter. Pour mixture over peanuts in pans. Tap pans gently on bench. Set aside for 3 hours or until firm. Using a mallet or the back of a large metal spoon, break brittle into pieces.

<http://www.taste.com.au/recipes/peanut-brittle>



COCONUT ICE

Ingredients:

125g copha
250g desiccated coconut
500g pure icing sugar, sifted
2 egg whites, lightly whisked
1/2 teaspoon vanilla extract
3 drops red liquid food colouring

METHOD:

Line a square 20cm cake pan with non-stick baking paper, allowing it to overhang the sides. Melt the copha in a small saucepan over low heat. Remove from heat and set aside for 10 minutes or until cooled to room temperature.

Step 2

Combine the coconut and icing sugar in a large bowl. Add the copha, egg white and vanilla extract, and stir until well combined. Divide coconut mixture in half. Press half the coconut mixture over the base of the prepared pan.

Step 3

Add the red food colouring to the remaining coconut mixture and stir until well combined. Spread the pink coconut mixture over the mixture in the pan and smooth the surface. Cover with plastic wrap and place in the fridge for 1 hour or until set.

Step 4

Remove the coconut ice from the pan. Use a sharp knife to cut into 16 small squares to serve

<http://www.taste.com.au/recipes/coconut-ice>



HONEYBOMB

Ingredients:

150 g caster sugar
2 tbs honey
60 g golden syrup
2 tsp bicarbonate of soda, sifted

METHOD:

Step 1

Line a 4 cm deep lamington tray with baking paper and set aside. Mix the caster sugar, honey and golden syrup together in a heavy bottomed pan large enough to accommodate the mix when it starts to bubble and rise up.

Step 2

Put the pan over a low heat and, using a wooden spoon, stir until all the sugar has dissolved. Add your sugar thermometer to the pan and allow the temperature to slowly rise to 150°C. Don't be tempted to quickly increase the temperature, as you risk burning the mix.

Step 3

Take the pan off the heat, and sprinkle over the bicarbonate of soda. Stir the mix well, taking care not to burn yourself as it puffs up. Quickly transfer the honeycomb mix into the prepared tin.

Step 4

Allow the honeycomb to cool completely in the tin, then break it into large chunks and store in an airtight container.

*To make perfect honeycomb without any guesswork, try using a sugar thermometer, they are easy to use and cheap to buy.

<http://www.bestrecipes.com.au/>



CARAMEL POPCORN

Ingredients:

2 tablespoons vegetable oil
1/3 cups popping corn
75g butter
1/2 cups caster sugar
1 1/2 tablespoons golden syrup
1 teaspoon vanilla essence

METHOD:

Step 1

Heat oil in a large saucepan with a lid. Add popping corn, and cover with the lid. Cook over medium heat for 3-4 minutes, until popping sounds subside. Transfer popcorn to a large heatproof bowl, discarding any un-popped kernels. Oil a large oven tray.

Step 2

Combine butter, sugar, golden syrup and vanilla in a medium saucepan. Stir over low heat without boiling, until sugar has dissolved, and mixture is smooth. Increase heat to medium and bring to the boil. Cook, without stirring, for 5 minutes.

Step 3

Pour caramel over the popcorn and carefully stir with a spatula, turning to coat evenly. Turn out onto oiled tray and spread out. Leave to cool and set. When cold, break into chunks. Store in an airtight container for up to 4 days.

<http://www.taste.com.au>



TOFFEE – HARD OR CHEWY

Ingredients:

3 cups (675g) white sugar
30g butter
6 tbsp boiling water
6 tbsp white vinegar
sprinkles 100'S & 1000'S

METHOD:

Step 1

Set out 24 patty pans.

Step 2

In a small saucepan, place all of the ingredients and stir over heat until dissolved.

Step 3

Bring to the boil without stirring for 10-15 minutes or until a spoonful of mixture cracks when you drop it in a glass of cold water.

Step 4

Pour into patty cases and sprinkle with 100's and 1000's, and leave to set.

OPTION FOR CHEWY

If you want your toffees softer (stick jaws) you can test them earlier. If they form a soft ball after being dropped in cold water, they are ready. Resume and Follow steps above.

<https://www.kidspot.com.au/>



COCONUT ROUGH

Ingredients:

1 1/2 cups shredded coconut
200g block milk chocolate, chopped
100g dark chocolate, chopped

METHOD:

Step 1

Preheat oven to 180°C/160°C fan-forced. Line a large baking tray with baking paper. Spread coconut on prepared tray. Bake for 5 minutes, stirring halfway through cooking, or until golden and toasted. Set coconut aside to cool completely.

Step 2

Place both chocolates in a heatproof, microwave-safe bowl. Microwave on MEDIUM (50%) for 1 to 2 minutes or until smooth, stirring with a metal spoon halfway through. Reserve 2 tablespoons toasted coconut. Add remaining toasted coconut to melted chocolate. Stir until well combined. Set aside for 5 minutes.

Step 3

Line 2 large baking trays with baking paper. Using 2 level teaspoons of chocolate mixture at a time, spoon onto prepared trays and shape into 4.5cm discs. Sprinkle the centre of each disc with reserved toasted coconut. Refrigerate for 30 minutes or until set. Serve.

<http://www.taste.com.au/>



CHOCOLATE FRECKLES

Ingredients:

180g block dark chocolate, chopped
200g block milk chocolate, chopped
1/3 cup hundreds and thousands

METHOD:

Step 1

Line 4 baking trays with baking paper. Place dark and milk chocolate in a microwave-safe bowl. Microwave on medium (50%) for 1 to 2 minutes or until melted and smooth, stirring with a metal spoon every 30 seconds.

Step 2

Spoon 1 level tablespoon chocolate mixture onto 1 prepared tray. Repeat 3 more times to form 4 rounds. Tap tray on bench to spread rounds into large circles. Sprinkle generously with hundreds and thousands to coat.

Step 3

Repeat with remaining chocolate mixture and hundreds and thousands. Set aside for 2 hours or until set. Serve.

<http://www.taste.com.au/recipes/giant-freckles/>



CHEWY RUSSIAN CARAMELS

Ingredients:

3 (395 g) cans condensed milk
3 cups white sugar
375 g butter

METHOD:

Step 1

Melt butter in a large heavy based saucepan/pot.

Step 2

Add sugar and condensed milk.

Step 3

Bring to the boil and stir continuously for about an hour with a wooden spoon, on a medium to low heat (slow boil to a simmer).

It is ready when it changes to a medium to deep brown in colour.

Step 4

Pour the mixture into a baking paper lined tin, large roasting tin 9"x12" approximately.

Step 5

Place in fridge to set.

Step 6

Cut into small squares (it is very rich), store caramels in the fridge to keep firm and chewy.

<http://www.geniuskitchen.com/>



MARSHMALLOWS

Ingredients:

1 1/2 cups caster sugar
2 tablespoons gelatine
1 teaspoon vanilla extract
2 cups desiccated coconut
Option: Red, yellow, green and blue food colouring

METHOD:

Step 1

Grease a 3cm-deep, 16.5cm x 26cm (base) slab pan. Line base and sides with baking paper, allowing a 2cm overhang at both long ends. Combine sugar and 2/3 cup hot water in a saucepan over medium heat. Cook, stirring, for 3 minutes or until sugar dissolves and syrup is clear.

Step 2

Using a fork, combine gelatine and 2/3 cup cold water in a jug. Pour into hot syrup. Cook, stirring, for 2 to 3 minutes or until gelatine has dissolved and mixture is clear. Pour into bowl of an electric mixer. Set aside to cool to room temperature (about 30 minutes).

Step 3

Using an electric mixer, beat sugar and gelatine mixture on high for 6 to 10 minutes or until very thick. Add vanilla and beat for 1 minute. Spread into prepared pan. Smooth top. Set aside,

at room temperature, for 1 hour or until set. Lift onto a board. Using a wet knife, cut marshmallow into 24 squares.

Step 4

Place 1/2 cup coconut in each snap-lock bag. Add 8 to 10 drops food colouring. Seal and rub colour into coconut. Place 1 marshmallow at a time in each bag and gently toss in coconut to coat. Remove to a wire rack. Set marshmallows aside until surfaces feel dry (about 1 hour). Serve.

<http://www.taste.com.au/>



CHOCOLATE CRACKLES

Ingredients:

250g copha
4 cups rice bubbles
1 cup icing sugar
1/3 cup Cocoa
1 cup desiccated coconut

METHOD:

Step 1

Melt the copha gently in a small saucepan. Cool slightly.

Step 2

Combine the rice bubbles, sifted sugar and cocoa with the coconut in a large bowl. Stir in the copha and mix well. Spoon mixture into paper patty cases and refrigerate until firm.

<http://www.taste.com.au/>