

FRUIT GUM FUDGE

Makes 12

INGREDIENTS

400g white chocolate, chopped

$\frac{3}{4}$ tin condensed milk

1 tsp vanilla essence

2 packs (125g each) Beacon Maynards Soft Fruity Gums

METHOD

1. Line the base and sides of a 20cm square dish with greaseproof paper hanging over the sides of the dish. **Chef's Tip: This helps to easily remove the fudge!*
2. Add the white chocolate to a heatproof bowl and set above a small pot of simmering water.
3. Add the condensed milk to the bowl of chocolate and allow to melt together for 8-10 minutes, stirring regularly until the mixture is completely smooth.
4. Turn off the heat and add the vanilla essence and the Beacon Maynards Soft Fruity Gums and stir them through the white chocolate fudge.
5. Transfer the fudge mixture to the prepared dish and use a spatula to even it out. Allow the fudge to set, about 2 hours.
6. Transfer the fudge from the dish to a cutting board, using the greaseproof paper to assist. Slice into 12 equal portions, 3x3cm each. **Chef's Tip: Use a hot knife to slice neat and uniform squares.*
7. Transfer the fudge to an airtight container and store for up to 2 weeks. **Chef's Tip: Frozen fudge can be kept for up to 2 months if wrapped in wax-paper and kept in an airtight container.*
8. This fudge makes for the perfect lunchbox treat! Serve a portion in the lunchbox along with a healthy sandwich and an Oros and ENJOY!

A decorative border of various food items is drawn in a simple, orange-outlined style around the page. The items include a slice of pizza, a burger, a slice of watermelon, a slice of bread, a slice of cake, a slice of lemon, a slice of mushroom, a slice of carrot, a slice of cucumber, a slice of tomato, a slice of onion, a slice of garlic, a slice of pepper, a slice of chili, a slice of herb, a slice of cheese, a slice of butter, a slice of oil, a slice of vinegar, a slice of salt, a slice of sugar, a slice of honey, a slice of maple syrup, a slice of agave nectar, a slice of coconut oil, a slice of olive oil, a slice of almond oil, a slice of avocado oil, a slice of coconut milk, a slice of almond milk, a slice of oat milk, a slice of soy milk, a slice of rice milk, a slice of cashew milk, a slice of hemp milk, a slice of flax milk, a slice of sunflower seed milk, a slice of pumpkin seed milk, a slice of chia seed milk, a slice of flaxseed oil, a slice of hemp seed oil, a slice of sunflower seed oil, a slice of pumpkin seed oil, a slice of chia seed oil, a slice of flaxseed meal, a slice of hemp seed meal, a slice of sunflower seed meal, a slice of pumpkin seed meal, a slice of chia seed meal, a slice of flaxseed flour, a slice of hemp seed flour, a slice of sunflower seed flour, a slice of pumpkin seed flour, a slice of chia seed flour, a slice of flaxseed bran, a slice of hemp seed bran, a slice of sunflower seed bran, a slice of pumpkin seed bran, a slice of chia seed bran, a slice of flaxseed hull, a slice of hemp seed hull, a slice of sunflower seed hull, a slice of pumpkin seed hull, a slice of chia seed hull, a slice of flaxseed meal, a slice of hemp seed meal, a slice of sunflower seed meal, a slice of pumpkin seed meal, a slice of chia seed meal, a slice of flaxseed flour, a slice of hemp seed flour, a slice of sunflower seed flour, a slice of pumpkin seed flour, a slice of chia seed flour, a slice of flaxseed bran, a slice of hemp seed bran, a slice of sunflower seed bran, a slice of pumpkin seed bran, a slice of chia seed bran, a slice of flaxseed hull, a slice of hemp seed hull, a slice of sunflower seed hull, a slice of pumpkin seed hull, a slice of chia seed hull.

POPCORN & JELLY BEAN ROCKY ROAD BITES

Makes 16

INGREDIENTS

400g white chocolate, chopped
4 tbsp butter
1 pack (125g) Beacon Maynards Jelly Beans
1 cup unflavoured popcorn

METHOD

1. Line the base and sides of a 20cm square dish with greaseproof paper, allow to hang over the sides slightly to easily remove the rocky road once set.
2. Add the white chocolate to a heatproof bowl. Add the butter and microwave for 1-2 minutes until melted, stirring every 15 seconds. Turn off the heat and allow to cool for about 10 minutes.
3. Add $\frac{3}{4}$ of the Beacon Maynards Jelly Beans and the popcorn and fold through until well coated.
4. Transfer and press the mixture into the base of the prepared dish. Use a spatula to even it out and sprinkle over the remaining jelly beans before lightly pressing them down on top of the mixture. Allow to set, about 2 hours.
5. Transfer the rocky road from the dish to a cutting board, using the greaseproof paper to assist. Slice in 16 equal portions, 3x3cm each. **Chef's Tip: Use a hot knife to slice neat and uniform squares.*
6. Transfer the rocky road squares to an airtight container and store for 1-2 weeks.
7. Serve a portion of the rocky road in the lunchbox along with a healthy sandwich and an Oros and ENJOY!

JELLY TOT CHOC-NUT CLUSTERS

Makes 9

INGREDIENTS

- 400g white chocolate, chopped
- 1 tsp vanilla essence
- 1 pack (100g) Beacon Jelly Tots Original
- 1 cup unsalted peanuts

METHOD

1. Line a large tray with greaseproof paper and set aside.
2. Add the white chocolate to a heatproof bowl. Microwave for about 1-2 minutes, stirring in 15 second intervals, until melted.
3. When the chocolate is silky smooth, add the vanilla essence, Beacon Jelly Tots Original and peanuts and stir until well coated. **Chef's Tip: You can substitute the nuts with plain popcorn!*
4. Use an ice cream scoop or normal spoon to scoop the mixture and place clusters on the lined tray. Allow to set, about 30 minutes.
5. When the clusters have cooled, transfer them to an airtight container and store for 1-2 weeks.
6. Serve a Jelly Tot cluster in the lunchbox along with a healthy sandwich and an Oros and ENJOY!