

# 4-INGREDIENT CAPPUCCINO FUDGE

Makes 55

## INGREDIENTS

- 1 tin (385g) NESTLÉ Full Cream Sweetened Condensed Milk
- 5 slabs (80g each) NESTLÉ Milkybar Original
- 1 tbsp NESCAFÉ Classic Coffee
- 1 slab (85g) NESTLÉ Aero Milk Chocolate

## METHOD

1. Line the base and sides of a 25cm square dish with baking paper, slightly hanging over the rim of the dish.
2. Pour  $\frac{3}{4}$  of the tin of NESTLÉ Full Cream Sweetened Condensed Milk (288g) into a medium heat-proof mixing bowl. Add the NESCAFÉ Classic Coffee granules and stir to combine.
3. Break the NESTLÉ Milkybar slabs into smaller pieces and add to the condensed milk mixture. Place the bowl over a small pot of simmering water and stir until melted, about 8-10 minutes.
4. Spread the coffee fudge into the prepared dish.
5. In the same heat-proof mixing bowl, add the remaining  $\frac{1}{4}$  tin of condensed milk. Break the NESTLÉ Aero Milk into smaller pieces and add to the bowl. Again, place the bowl over simmering water and stir until melted, about 8-10 minutes.
6. Working quickly, drop spoonful's of the milk chocolate fudge over the coffee fudge. Swirl the mixtures with a knife to create the swirled effect.
7. Refrigerate the swirled fudge for about 2-3 hours until set. Use a hot knife to cut uniform 3cm squares.
8. Serve the cappuccino fudge with coffee and ENJOY! *Chef's Tip: Perfect for gifting this festive season!*