

5-INGREDIENT GINGERBREAD FUDGE

Makes 24

Hands-on time: 15 minutes

Hands-off time: 3 hours

INGREDIENTS

8 cups (700g) white chocolate chips

½ cup Hulett's Golden Syrup

½ cup condensed milk

1 tbsp ground mixed spice

4 tbsp festive sprinkles

METHOD

1. Prepare a square baking dish (20cm) with baking paper and a light layer of non-stick spray.
2. In a large heatproof bowl, add the white chocolate chips. Microwave for 1 minute until melted, stirring every 20 seconds.
3. Add the Hulett's Golden Syrup and condensed milk to the bowl and stir using a spatula until well combined. Microwave for an additional 30 seconds.
4. Using an electric hand mixer, add the ground mixed spice and whisk until fully combined.
5. Using a spatula, transfer the fudge mixture to the prepared baking dish. Spread the mixture evenly for a smooth surface.
6. Add the sprinkles evenly as a topping. **Chef's Tip: Lightly score the surface of the fudge for easy cutting later!*
7. Transfer the baking dish to the fridge and allow the fudge to set for 3 hours or overnight.
8. Once set, remove the fudge by carefully lifting the baking paper. Using a large sharp knife, cut the fudge along the scored lines.
9. Serve for any festive occasion and ENJOY!

**Chef's Tip: This makes for a perfect gift for your loved ones!*