



12 Days — of — Christmas Fudge

Carnation Recipe eBook



Ultimate Fudge

Our ultimate fudge is one of our oldest and most treasured recipes. Loved through the generations, it makes a great homemade gift for your family and friends.



Method

- 1 Heat**
Add all the ingredients to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until the sugar dissolves. Bring to a steady boil for 10-15 minutes, stirring continuously and scraping the base of the pan to prevent it from catching.
- 2 Beat**
Remove the fudge from the heat and leave to cool for 5 minutes. Beat the mixture until it just loses its shine and becomes very thick (this should take about 5-10 minutes).
- 3 Press**
Press the fudge into the tin with the back of a spoon and leave to fully set before cutting into squares. The fudge will keep for up to 2 weeks in an airtight container at room temperature.

TIP: The mixture should reach 113-115°C on a sugar thermometer if you have one. If you don't you can drop a little mixture into a bowl of ice cold water - if it forms a soft, round ball that doesn't stick to your fingers then it should be ready.

Ingredients

- Carnation Condensed Milk, 397g
- Milk, 150ml
- Demerara sugar, 450g
- Butter, 115g

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Easy Chocolate Fudge

This super simple recipe uses just two ingredients and is the perfect cheat for creamy, delicious chocolate fudge.

 **PREP: 15 MINS**
CHILL: 2 HOURS+

 **36 SERVINGS**
102 KCAL PER SERVING

 **RECIPE CONTAINS:**
MILK

Method

- 1 Heat**
Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2 Press**
Remove the fudge from the heat and press into the prepared tin, making sure to get into all the corners.
- 3 Chill**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.



TIP: If you're looking for a fuss free homemade gift this Christmas, this is the recipe for you. One pan + two ingredients = the most delicious gift anyone could ask for under their Christmas tree.

Ingredients

- Carnation Condensed Milk, 397g
- Dark chocolate, broken into small chunks, 450g (or make it your own by using white/milk chocolate)

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Baileys Fudge

Just one bite of this fudge is guaranteed to get you in the Christmas spirit. Tempting as it is, don't keep it all to yourself though; share with friends and family as a great homemade Christmas gift.

 **PREP: 20 MINS**
CHILL: 2 HOURS+

 **36 SERVINGS**
124 KCAL PER SERVING

 **RECIPE CONTAINS:**
MILK

Method

- 1 Heat**
Add 100ml of the Baileys plus all the other ingredients to the saucepan and melt together over a low heat. Once the sugar has dissolved, bring to a steady boil for 10-15 minutes, stirring continuously.
- 2 Cool**
Remove the fudge from the heat and leave to cool for 5 minutes. Add the remaining 50ml of Baileys and mix thoroughly.
- 3 Press**
Beat the mixture until it just loses its shine and becomes very thick (this should take about 5-10 minutes). Press the fudge into the tin with the back of a spoon and leave to fully set before cutting into squares.

TIP: If you like your fudge on the smoother side, beat the mix just until it comes away from the sides of the pan.



Ingredients

- Carnation Condensed Milk, 397g
- Baileys Irish Cream Liqueur, 150ml
- Semi skimmed milk, 4 tbsp
- Demerara sugar, 450g
- Unsalted butter, 115g

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Dark Chocolate Biscoff Fudge

Dark chocolate & Biscoff – a match made in heaven. This fudge is super easy to make and the outcome is delicious (if we do say so ourselves!).



Method

- 1 Heat**
Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low -medium heat, stirring occasionally until smooth and silky.
- 2 Mix**
Decant the mix into the tin and roughly spread it evenly into all the corners. Whilst it's still warm, dot spoonful's of the melted Lotus Biscoff Spread over the top and use a butter knife or skewer to gently swirl it through the mix. Top with the crumbled Lotus Biscuits.
- 3 Set**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.



TIP: Did you know you can freeze fudge? Get ahead of your Christmas prep and make this up to one month in advance (if you can fit it next to the turkey).



Ingredients

- Carnation Condensed Milk, 397g
- Dark chocolate, chopped, 400g
- Lotus Biscoff Spread, melted, 2 tbsp
- Lotus Biscuits, crumbled, 50g

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Rocky Road Fudge

If you're looking for an easy homemade gift, look no further! A nutty twist on our classic easy chocolate fudge that comes together in mere minutes.



Method

- 1 Heat**
Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2 Press**
Allow the mix to cool for five minutes then mix through the mini marshmallows and chopped peanuts. Press the fudge into the tin making sure to get into all the corners.
- 3 Set**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.



TIP: You can go nuts with this recipe. We've used peanuts in ours but it's equally delicious with any other type of nuts.

Ingredients

- Carnation Condensed Milk, 397g
- Dark chocolate, chopped, 400g
- Mini marshmallows, 100g
- Unsalted peanuts, chopped, 75g

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Creamy Coffee Fudge

Perk up your taste buds with a jolt of java. We think coffee and fudge might be natural soulmates. The coffee takes on a lush, toffee-like sweetness as the natural sugars start to caramelize.

 PREP: 25 MINS
CHILL: 2 HOURS+

 36 SERVINGS
116 KCAL PER SERVING

 RECIPE CONTAINS:
MILK

Method

- 1 Heat**
Add everything apart from the coffee liqueur to the saucepan and melt together over a low heat. Once the sugar has dissolved, bring to a steady boil for 10-15 minutes, stirring continuously.
- 2 Cool**
Remove the fudge from the heat and leave to cool for 5 minutes. Add the coffee liqueur (if using) and mix thoroughly.
- 3 Press**
Beat the mixture until it just loses its shine and becomes very thick (this should take about 5-10 minutes). Press the fudge into the tin with the back of a spoon and leave to fully set before cutting into squares.



TIP: We're a bit partial to NESCAFÉ Azera but you can use any finely ground coffee or even a shot of espresso instead (just one shot though - any more and you'll end up with rocket fuel fudge).

Ingredients

- Carnation Condensed Milk, 397g
- Semi skimmed milk, 150ml
- NESCAFÉ Azera Americano, 4 tsp
- Demerera sugar, 450g
- Unsalted butter, 115g
- Coffee liqueur, 2 tbsp (optional)

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Cranberry & Pistachio Fudge

Name a better Christmas duo, we'll wait. With their bright red and green colours, cranberries & pistachios really make sure our white chocolate fudge is dressed to impress.

 PREP: 25 MINS
CHILL: 2 HOURS+

 36 SERVINGS
113 KCAL PER SERVING

 RECIPE CONTAINS:
MILK, NUTS

Method

- 1 Heat**
Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2 Press**
Remove the fudge from the heat and fold most of the chopped pistachios and dried cranberries through the mixture. Press the fudge into the tin making sure to get into all the corners and top with any remaining pistachios and cranberries.
- 3 Chill**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.

 **TIP:** We love the Christmas colours of this fudge but there are plenty of other dried fruit and nut combinations you can try. Apricot and almond is another Carnation favourite!

Ingredients

- Carnation Condensed Milk, 397g
- White chocolate, chopped, 450g
- Dried cranberries, 50g
- Pistachios, chopped, 30g

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Cinnamon Bun Fudge

Warning: this will make your kitchen smell simply delicious. Swirl cinnamon and vanilla through our white chocolate fudge to create mouthfuls of autumnal joy.

 PREP: 25 MINS
CHILL: 2 HOURS+

 36 SERVINGS
98 KCAL PER SERVING

 RECIPE CONTAINS:
MILK

Method

- 1 Heat**
Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2 Mix**
Remove the fudge from the heat and leave to cool for 5 minutes. Mix the cinnamon and sugar together in a small bowl and gently swirl through the fudge with a spatula and press the fudge into the tin making sure to get into all the corners.
- 3 Set**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.

 TIP: If you're feeling fancy, add some edible gold glitter to your cinnamon sugar mix before swirling it through the fudge.



Ingredients

- Carnation Condensed Milk, 397g
- White chocolate, chopped, 400g
- Vanilla extract, ½ tsp
- Cinnamon, 2 tsp
- Golden caster sugar, 2 tbsp

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Mince Pie Fudge

Swirl a couple of tablespoons of mincemeat through our easy chocolate fudge for a Carnation twist on a Christmas classic (without the crumbs!).

 **PREP: 15 MINS**
CHILL: 2 HOURS+

 **36 SERVINGS**
106 KCAL PER SERVING

 **RECIPE CONTAINS:**
MILK

Method

- 1 Heat**
Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2 Press**
Remove the fudge from the heat and leave to cool for 5 minutes. Add the mincemeat and gently mix everything together. Press the fudge into the tin making sure to get into all the corners.
- 3 Chill**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.

TIP: This is a great way to use up any mincemeat leftover from baking delicious Christmas goodies. You only need a couple of tablespoons!



Ingredients

- Carnation Condensed Milk, 397g
- White or dark chocolate, chopped, 400g
- Mincemeat, 2 tbsp

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Candy Cane Fudge

Creamy chocolate meets minty magic in this fudge fit for a winter wonderland.



PREP: 25 MINS
CHILL: 2 HOURS+



36 SERVINGS
112 KCAL PER SERVING



RECIPE CONTAINS:
MILK

Method

- 1 Heat**
Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2 Fold**
Remove the fudge from the heat and leave to cool for 5 minutes. Fold most of the crushed candy cane through the mixture and press the fudge into the tin making sure to get into all the corners. Top with any remaining candy cane pieces.
- 3 Set**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.



No pan? No problem! Using a heat proof bowl, melt the ingredients in the microwave in 10-20 second bursts, stirring frequently.



Ingredients

- Carnation Condensed Milk, 397g
- White chocolate, chopped, 450g
- Peppermint candy canes, crushed, 6
- Peppermint extract, ¼ tsp

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



Chocolate Orange Fudge

Sometimes there's such a thing as too much chocolate and we've got a very quick and easy way for you to use some of it up...

 **PREP: 15 MINS**
CHILL: 2 HOURS+

 **36 SERVINGS**
100 KCAL PER SERVING

 **RECIPE CONTAINS:**
MILK

Method

- 1 Heat**
Add the white chocolate and half the condensed milk to a microwave safe bowl. Heat in 10 second bursts, stirring frequently until completely melted. Repeat this step for the orange chocolate.
- 2 Press**
Press the dark chocolate fudge into the base of the tin, pushing it out to the edges with a spoon to form an even layer. Leave this layer to set in the freezer for 5-10 minutes then repeat with the white chocolate fudge.
- 3 Chill**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.

 Add a couple of drops of orange food colouring to the white fudge mix for an extra pop of colour.

Ingredients

- Carnation Condensed Milk, 397g
- Orange flavoured chocolate, chopped, 225g
- White chocolate, chopped, 225g
- Orange sprinkles *(optional)*

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



After Eight Fudge

Dark, rich and full of flavour. Not just a description of what we asked Santa for in our stocking but also one of our delicious fudge creations. It's always After Eight somewhere so enjoy with friends and family during the holidays.

 **PREP: 15 MINS**
CHILL: 2 HOURS+

 **36 SERVINGS**
112 KCAL PER SERVING

 **RECIPE CONTAINS:**
MILK

Method

- 1 Heat**
Add the chocolate and condensed milk to the pan and melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky.
- 2 Fold**
Remove the fudge from the heat, stir in the peppermint extract and leave to cool to room temperature. Once cool, fold through the chopped After Eights and then press the fudge into the tin making sure to get into all the corners.
- 3 Cool**
Pop in the fridge to set completely, then cut into squares. Store in an airtight container in the fridge for up to 2 weeks.

To avoid a Christmas catastrophe and minty mayhem, make sure to let the fudge mixture cool completely before adding the After Eights otherwise they will melt.

Ingredients

- Carnation Condensed Milk, 397g
- White chocolate, chopped, 450g
- Peppermint extract, ¼ tsp
- After Eights, chopped, 8

You will also need...

- 20cm (8in) square tin, lined with baking parchment
- Large non-stick saucepan



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