



Aristaeus honey fudge

(this will produce a lighter colour fudge – for the chocolate fudge fanatics among us, see our recipe for chocolate honey fudge)

Ingredients

- 300ml evaporated milk
- 150ml water
- 750g sugar
- 1 pinch salt
- 100g Aristaetus honey – you can use your choice of honey, but we suggest our Westminster multi floral honey for a bit more flavour, or our Estella orchard honey for something a bit sweeter
- 150g butter

Method

1. Grease a 20cm x 20cm baking tin and line it with baking paper.
2. Combine the evaporated milk, water and sugar into a large pot and slowly bring to the boil. Stir to dissolve the sugar.
3. Once it's bubbling, add the honey and salt – remember to stir so that it doesn't burn or caramelise. *Tip – run your spoon and measuring bowl under hot water before weighing the honey to make it easier to get out.*
4. Keep stirring for around 15 minutes – we're aiming for a temperature of around 115d for those of you lucky enough to have a candy thermometer on hand.
5. Remove from heat and add the diced butter and keep stirring – the fudge will thicken as it cools.
6. Pour the mixture into the baking tin.
7. Once it hardens a little, cut the fudge part way through – this will make it easier to cut when cool and without it breaking.
8. Enjoy – warm or cool, your choice.