

Girl Guide Recipes

Extra-Easy Fudge Square

Ingredients

Fudge

- 50g butter
- ½ 400g can sweetened condensed milk
- 1 pkt Choc Guide biscuits
- 2 tbsps cocoa powder
- ½ cup sultanas
- ½ cup chopped walnuts
- 1 cup desiccated coconut

Icing

- 1 tbsp butter
- 2 tbsps cocoa powder
- 2 tbsps boiling water
- 1 cup icing sugar

Method

Gently heat the butter and condensed milk together in a large pot or fry pan until butter has melted. Place the biscuits in a large plastic bag and bang with a rolling pin until they are in 1cm sized pieces. Stir the biscuit pieces into the pot (or pan) along with the cocoa powder, sultanas, walnuts and coconut. Mix well then press into a baking paper lined 20cm square tin. Refrigerate until cool and firm.

Make the icing by stirring the butter, cocoa powder and water together to a paste, then add the icing sugar and stir until smooth. Spread the icing evenly over the base, then when icing has set, remove from the tin, cut into fingers and serve.