

STILLGARDEN O'MARO FUDGE

RECIPE

- 350g Castor Sugar
- 100g Dark Brown Sugar
- 60g of Butter
- 120ml Condensed Milk
- 90ml of Stillgarden O'MARO
- 20ml Water
- 2tbls Golden Syrup
- 1tsp Rum Extract



METHOD

1. Melt butter and sugar together on a low to medium heat continuously stirring.
2. When butter and sugar is well incorporated add golden syrup, condensed milk, rum extract and water.
3. Once thickened add Stillgarden O'MARO and continue to stir for 15 minutes.
4. After 15 minutes take the pan off the heat and beat mixture with an electric whisk for about 3 minutes.
5. Once thickened quickly transfer mixture to a tin and spread evenly.
6. Leave to cool for half an hour but for best results leave over night.

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