

MUSCOVADO AND CINNAMON FUDGE





MUSCOVADO AND CINNAMON BUTTER-FUDGE

Preparation time: 5 minutes

Cooking time: 30 minutes

Makes: 64 small pieces

600g double cream

400g light muscovado sugar

200g dark brown sugar

2 Tbsp glucose syrup

2 tsp vanilla paste

2 tsp cinnamon essence

1 Combine the cream, sugars and glucose syrup in a large saucepan and set over a moderate heat. Cook, stirring often with a flat-bottomed heatproof spatula, until the mixture reaches a temperature of 125 °C when tested in its centre with a probe thermometer.

2 Remove from the heat and dip the bottom of the saucepan in cold water to stop the cooking process. Beat in the vanilla and cinnamon, then pour into a lined 20cm square baking dish. Cover with baking paper, then allow to cool slowly on a wire rack.