



Irish Cream Chocolate Fudge

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Ingredients

- 2 cup castor sugar
- 2 Tbsp cocoa
- ½ cup Wild Appetite [Irish Cream & Chocolate Sauce](#)
- 25 gm butter

Method

Combine the sugar and cocoa in a saucepan. Add the Irish Cream Sauce and the butter. Heat over a low heat, stirring constantly until the sugar has dissolved and the butter has melted. Bring the mixture to the boil. Do not stir. Let it boil until it reaches soft ball stage*. Remove the pan from the heat and stand for 5 minutes. Beat with a wooden spoon until thick. Pour into a greased tin. Cut into squares when cold.



This recipe uses...

Irish Cream Chocolate Sauce

*1. Soft-Ball Stage

235° F–240° F

sugar concentration: 85%

At this temperature, sugar syrup dropped into cold water will form a soft, flexible ball. If you remove the ball from water, it will flatten like a pancake after a few moments in your hand.