

Macadamia nut fudge



Preparing
30 Minutes



Cooking
15 minutes



Serving
10 pieces

Ingredients

250 ml sugar

40 ml water

35 ml macadamia nut oil

80 ml maple syrup

200g condensed milk

2.5 ml vanilla essence

25 g macadamia nuts



Method

1. Stir the sugar and water in a pot over low heat until the sugar dissolves. Add the macadamia nut oil. Add the maple syrup and stir. Add the condensed milk, stir until it comes to boil.
2. Remove from the heat, add vanilla essence, and beat to thicken. Spread fudge onto a greased square tin. Finely grate macadamia nut and add on the fudge and leave to cool.
3. Cut in squares.