



WHITE CHOCOLATE FUDGE

Thanks to [Baking with Gab](#) for this recipe!



What's in it?

- 395g of Sweetened Condensed Milk
- 40g of Butter
- 300g of White Chocolate
- 3 Tbsp of Bondi Chai Club Cinnamon

How does it go together?

1. Grease and line an 8-inch square baking tin.
2. Throw all your ingredients together in a large, heavy-bottomed saucepan over a medium heat.
3. Mix everything together until melted, ensuring that nothing burns on the bottom of the pan.
4. Continue stirring and allow big, lazy bubbles to form and pop at the edges of the pan. If the mixture begins to boil all over, turn the heat down.
5. Allow the big bubbles at the edge to keep forming and continue to stir for 2-3 minutes.
6. Remove from the heat and pour into your prepared tin. Smooth out any lumps or bubbles with a silicone spoon if needed.
7. Allow to cool for 15 minutes.
8. Pop your fudge in the freezer for at least two hours.
9. When ready remove from freezer, cut into bite-sized pieces and serve.

NB: It's a soft fudge, so be prepared to get your fingers a little bit sticky. Best to serve straight from the freezer.