



Chocolate Fudge with Irish Cream Chocolate Sauce

Ingredients

- 200ml Castor sugar
- 30ml Cocoa powder
- 125ml [Wild Appetite Irish Cream Chocolate Sauce](#)
- 25g Butter



Method

Combine the sugar and cocoa in a saucepan. Add the [Wild Appetite Irish Cream Chocolate 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.

*1. Soft-Ball Stage - 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.