



CAMPBELL'S
GOLD

recipes

Sugar Free Chocolate Mint Fudge

This chocolate mint fudge is the perfect after dinner sweet. Present just four or five squares in an attractive box and it will make a wonderful gift.

Ingredients:

- 350g (10.5oz) cocoa
- Four tbs honey
- 200ml double cream
- One tsp peppermint essence

Method:

Melt your honey and cocoa powder together in a medium pan over a low heat. Stir until completely dissolved. Remove from the heat and allow to cool for a while. Stir in your cream and peppermint essence. Lightly grease an 18cm fudge tray and pour your liquid in. Once cool, place in the fridge to set. Cut into squares and lightly dust with cocoa powder before wrapping or presenting in a gift box