

## Little Havens and The J's cookery masterclass

### October - Freaky Fudge

#### Ingredients for the pastry

1 Can of Evaporated Milk  
200g Granulated Sugar  
100g Brown Sugar  
1 small pumpkin (cut into small cubes)  
1-2tsp Mixed spice or other spices such  
cinnamon, clove, etc  
90g butter (NOT Margarine)  
100g marshmallows (ideally white but  
can be any colour)  
200g white chocolate chips  
1tsp vanilla extract garden)

#### Optional:

Green food colouring (ideally gel based)  
Halloween spooky decorations such as  
sugar stands  
100g of pecans or other nuts like  
almonds or walnuts

This recipe makes around 24 one inch  
cubes of fudge.

#### Equipment List:

Deep sided baking tray or dish  
Baking parchment  
1 saucepan  
1 large saucepan  
2 mixing bowls  
Sieve  
Food processor or potato masher/ricer or  
blender (this is ideal but optional)  
Measuring scales  
Wooden spoon  
Can opener  
Tablespoons and teaspoons  
Sugar thermometer (optional)  
Cooling rack

