

Clotted Cream Vanilla Fudge with Glacé Cherries

- 227 g clotted cream
- 275 g of organic unrefined granulated sugar
- 50 g golden syrup
- 50 g light syrup
- pinch of sea salt
- 1/2 teaspoon of homemade vanilla essence
- a teaspoon of glucose syrup
- 120 g of glacé cherries chopped in halves

1. Have a glass of cold water near your hob.
2. Line an 18 cm square tin, bottom and sides, with baking parchment.
3. Put the extra halves of cherries in the pan, which should appear on the top when you eventually turn the fudge out.
4. Put everything except the cherries, in a deep heavy bottomed pan.
5. Gently heat and stir until the sugar is dissolved and everything is well mixed.
6. Increase heat and put your sugar thermometer in the pan.
7. When the mixture reaches the soft ball mark (116° C) lift pan off heat and drop a blob from your wooden spoon into the glass of cold water. it should form a nice soft but distinct mass, if it just dissolves into a cloud, it is not hot enough. I get little blobs with tails usually.
8. Add the cherries towards the very end of beating the fudge otherwise they break up into small fragments.





9.

Halfway through Beating up the Fudge

10. This is the hard bit where you have to beat the fudge until it goes thick and starts to seize up, the colour also changes from super shiny, through to a matt look. Or do it yourself if you are firm of arm and enjoy such activities.
11. Pour and scrape the mixture into the prepared tin and leave to cool completely or even over night.
12. Turn out, peel the parchment away, and cut into small squares with a heavy knife and swiftly dispense to everyone who likes it. If you have any left, then keep it in the fridge and it will get more grainy and less creamy over time.