

## Vanilla Vegan Fudge



Candy making is a good thing (as long as you never, ever dip your finger into the pot of cooling candy to taste it!). It is so nice to eat sweets that have been made with a few honest ingredients rather than ones that are laced with chemicals and E numbers. It's also so easy. This fudge is a half hour job; 15 minutes to cool and you're away. Ingredients will most likely be in your cupboard as well so that's easy too. I use Vanilla Paste - it gives a better flavour than essence and you get those wonderful little specs of Vanilla running through the fudge. Do invest in a candy thermometer - it saves endless dropping of candy into glasses of cold water!

Enjoy.

### Ingredients

2 cups caster sugar

2/3 cup dairy free milk or dairy free cream

2 tablespoon golden syrup

1/4 tsp salt

2 tablespoon dairy free margarine (I used Pure Sunflower)

2 tsp vanilla paste

### Method

Grease a loaf pan.

Mix sugar, dairy free milk, corn syrup and salt in a pan. Cook over a medium heat, stirring until the the sugar dissolved. It should be bubbling nicely. Watch it carefully - there are few things more horrid than dealing with a pan of boiling over sugar syrup! If you have a candy thermometer then continue cooking until it reaches 235°. Or it forms a soft ball when dropped into a glass of cold water.

Take off the heat, put in the margarine and leave to cool. Don't stir the margarine in - just plop it in. Cool until it's 120° on the candy thermometer or until the bottom of the pan is just warm to the touch (about 10 minutes). Add in the vanilla paste and stir with a wooden spoon until the candy gets thick and it's no longer glossy - that's about 5-7 minutes. Don't over mix or it will start to set in the pan. Pour the mixture into the buttered pan and allow to cool.

I also drizzle this over flapjacks or cookies if I'm in the mood!

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