

Cherry's Fudge

1 kg icing sugar

250 gms butter

½ cup milk

1 tsp instant coffee

½ cup cocoa

2 tsp vanilla essence

Dissolve coffee in milk. In a saucepan heat milk & butter until butter melts.

Add remaining ingredients & bring to a gentle boil until fudge has reached the soft ball stage.

Pour mixture into a greased & lined sponge roll tin & leave to set.

Just before it sets cut into squares.