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# Huntingdonshire Beekeepers' Association

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## Honey Fudge

Makes: 16 pieces of fudge

### Ingredients

115g butter

450g granulated sugar

1 (397g) tin condensed milk

2 tablespoons honey

140ml milk and A pinch of cream of tartar

### Method

1. Line or grease an 18cm/7" square tin.
2. Heat all the ingredients together slowly until sugar has completely dissolved.
3. Bring to the boil, stirring all the time, until it reaches 114°C or 240°F on a sugar thermometer.
4. Remove from heat and continue to beat until it thickens. Pour into tin.
5. When it has cooled slightly, mark into squares. Set aside to cool completely.