St Nicholas Fudge

Hmm...a delicious St Nicholas themed fudge with white chocolate! You make the kruidnoten en pepernoten (St Nicholas cookies) yourself, which is very easy to make with this recipe from FunCakes.

Boodschappenlijstje

FunCakes Mix for Cookies 500g

F10110
€3.80

FunCakes Mini Marshmallows 50g

F51100
€2.28

FunCakes Chocolate Melts Dark 350g

F30105
€12.36

Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Overige benodigdheden:

- Baking tray
- 150 grams cold butter
- 3 eggs
- Pinch of salt
- 350 grams self-rising flour
- 250 grams honey
- Vegetable oil
- 400 ml condensed milk

Kruidnoten Preheat the oven to 180°C (convection oven to 160°C). Put 500 grams of mix for cookies, the cold butter, 1 egg, 20 grams of speculoos spices and a pinch of salt together and knead it into a dough. Roll small balls of dough and coat them with egg. Cover the baking tray with the baking paper and place the balls on top. Bake the kruidnoten in 10-15 minutes.

Pepernoten Preheat the oven to 180°C (convection oven to 160°C). Mix the self-rising flour, the honey, 1 egg, 20 grams of speculoos spices and a pinch of salt to a dough. Let it rest in the refrigerator for one hour. Roll out the dough to a thickness of 1 cm and cut it into pieces. Coat the pieces with a little bit of vegetable oil and put them on the baking tray. Bake the pepernoten in 15-20 minutes.

Fudge Place the parchment paper in the square baking pan. Fill a pan with the chocolate melts and condensed and heat them on medium heat. Stir until the chocolate is melted. Add the mini marshmallow, kruidnoten and pepernoten and pour the mixture into the baking pan. Sprinkle the marshmallows, kruidnoten and pepernoten over the fudge as decoration. Let the fudge harden in the refrigerator for approx. 2 hours.

Number of pieces: 25 pieces.

Made possible by FunCakes.