

## **Gingernut and brown sugar fudge**

Ruth Pretty Cooking School

### **Ingredients**

2pkts gingernuts (crushed)  
80g (1/2 cup) roughly chopped crystallised ginger  
2 tsp ground ginger  
110g (1 cup) roughly chopped walnuts  
150g (1 cup) finely chopped dried apricots  
200g butter  
125ml (1/2 cup) caramelized condensed milk  
100g (1/2 cup) brown sugar  
Ginger icing

### **Method**

- Grease a 23cm x 33cm sponge roll tin.
- Place gingernuts, crystallised and ground ginger, walnuts and dried apricots in a large bowl and combine.
- In a small pot over medium heat, place caramelized condensed milk and butter, stirring until butter is melted.
- Add sugar and stir until dissolved.
- Pour contents of pot onto gingernut mixture and mix well.
- Press into prepared tin and ice with ginger icing.
- Refrigerate until firm and cut into 5.5cm x 3 cm pieces.
- Store in refrigerator in a covered container with wax paper between each layer.

## **Ginger icing**

### **Ingredients**

450g (3 cups) icing sugar (sifted)  
1 tsp ground ginger  
2 Tbsp grated orange zest  
2 Tbsp butter (melted)  
4 Tbsp fresh orange juice  
80g (1/2 cup) finely chopped crystallised ginger

### **Method**

- In a large bowl place icing sugar, ground ginger, orange zest and combine.
- Pour butter and orange juice into bowl and stir to form a chunky, wet icing.
- Sprinkle chopped crystallised ginger.