



prep: 25 mins | cook: 10 mins | total: 35 mins, plus setting

## Ingredients:

- 4 ½ cups sugar
- 1 cup whole milk
- 1 stick of unsalted butter, diced
- 1 (14 oz) can sweetened condensed milk

## Instructions:

1. Put the sugar and milk in a large heavy-bottom pot, over a medium-low heat. Stirring occasionally, heat until sugar has dissolved (don't let it boil at this stage). Line 8 x 11 inch baking dish with parchment paper.
2. Once all sugar has dissolved, add butter and continue to heat until it has melted into milk.
3. Add condensed milk and mix well. Increase heat and stir continuously to avoid burning while mixture boils. Using candy thermometer, cook until mixture reaches to 245°F (soft-ball stage). It will get slightly thicker and start to turn a fudgy color.
4. Remove from heat and leave to settle for a few minutes. Now, either by hand, or in a stand mixer, beat mixture until it starts to thicken and set – it will begin to look thick and slightly grainy. If you like, at this point you can add a pinch of salt or some flavoring such as vanilla or whisky.
5. Pour into lined dish and smooth out evenly, pushing it into corners. Leave to set for 30 minutes, then mark into squares with sharp knife. Leave to set for at least a couple of hours, but ideally overnight. Store in airtight container.