**CHARLIE’S ‘NO BAKE’ CHOCOLATE FUDGE CAKE**

*Inspired by Roald Dahl’s Charlie and the Chocolate Factory, this is a deliciously simple chocolate treat. You could sell two squares for £1.*

**Please be aware that these recipes contain allergens so remember to inform customers.**

**YOU WILL NEED:**

- 1 can (397g) of sweetened condensed milk
- 340g of semisweet chocolate chips
- 1 tablespoon butter
- 1/4 teaspoon sea salt
- 1/4 teaspoon vanilla extract
- 110g unsalted chopped nuts, plus more for topping (cashews and walnuts are a good choice)
- non-stick cooking spray or butter
- baking paper or cling film

**HOW TO MAKE THEM**

1. Line the bottom of a 9 x 9 inch baking pan with parchment paper or cling film. Cut it generously so that it comes over the sides of the pan, and spray with non-stick cooking spray.

2. In a small saucepan over a low heat, add the butter and melt. Add the chocolate chips, condensed milk and whisk together until mostly melted.

3. Add the sea salt and vanilla extract. Whisk until everything is combined and melted together. Remove from heat.

4. Add the chopped nuts and fold into the melted fudge. Transfer the fudge mixture into the prepared baking dish, top with more nuts if desired, cover and refrigerate for 2 hours until firm and set.

5. Cut into 16 squares and enjoy!

**Prep: 2 hours (inc. freezing time)**

**Medium**

**Makes 16**

*This recipe is really easy and requires no baking whatsoever! Try adding extra flavour with your own favourite ingredients to customize it.*

**TIP**

You can melt everything on the stovetop in a small saucepan, or you can do it in the microwave if you prefer. Remember that chocolate can seize up quickly if any water touches it or if it gets too hot and burns. The key to melting it is low and slow. When melting it on the stovetop, remember to whisk it constantly so that the bottom of the pan doesn’t accidentally get too hot and burn it.