

# Marie biscuit fudge

Bakers Biscuits first started producing Britain’s iconic Marie biscuit in South Africa in 1898 (the original biscuit was created in London in 1874 to commemorate the wedding of the Grand Duchess Maria Alexandrovna of Russia and the Duke of Edinburgh). Since its introduction on local soil, the biscuit’s popularity soared and it was only a matter of time before it was used as an ingredient in other confections and desserts. These easy chocolate–biscuit squares are loved all across South Africa. Rarely will you find a bake sale without it. Made with the humble but popular Marie biscuit, this no–bake recipe also contains icing sugar, cocoa powder, butter and an egg. The magic of good Marie biscuit fudge lies in not crushing the biscuits too finely, so that the pieces of biscuit are clearly visible from the cut sides of the squares, and you can feel the tender crunch when you bite into one.

MAKES 36 SMALL SQUARES

- 1 x 200–g packet Marie biscuits
- 150 ml (150 g) butter
- 250 g (2 cups) powdered icing sugar
- 30 ml (2 Tbsp) cocoa powder
- 1 XL egg
- 5 ml (1 tsp) vanilla essence

Grease a medium–sized rectangular or square baking dish/tin with non–stick spray or line with non–stick baking paper. Using your hands, crush the biscuits coarsely so that large chunks remain. In a medium pot, melt the butter over medium heat, but don’t let it boil. When the butter is fully melted, remove the pot from the heat and add the icing sugar and cocoa powder, stirring with a wooden spoon or spatula until smooth. Add the egg and vanilla, stirring briefly until just incorporated, then add the crushed biscuits and stir briefly until the result is a messy ball with all the biscuits covered in the sauce. Working swiftly, transfer the mixture to the prepared dish, easing it evenly into the corners before it starts to set. Cover and refrigerate until set, then cut into squares. Store in an airtight container in the fridge for up to 1 week, or keep in the freezer for up to 2 months.

