

HOW TO MAKE A VANILLA FUDGE

Join with arrows the steps in the correct order.

Put the butter, sugar and milk in a saucepan.

1

Beat the mixture until it is thick and creamy.

2

Cut the fudge into squares and eat it.

3

Boil the butter, sugar and milk for 30 minutes. Stir with a spoon.

4

Pour the mixture into a tin and leave it to cool.

5

Take the saucepan off the heat. Add vanilla essence.

6