



*Meltingly Delicious
Recipes*

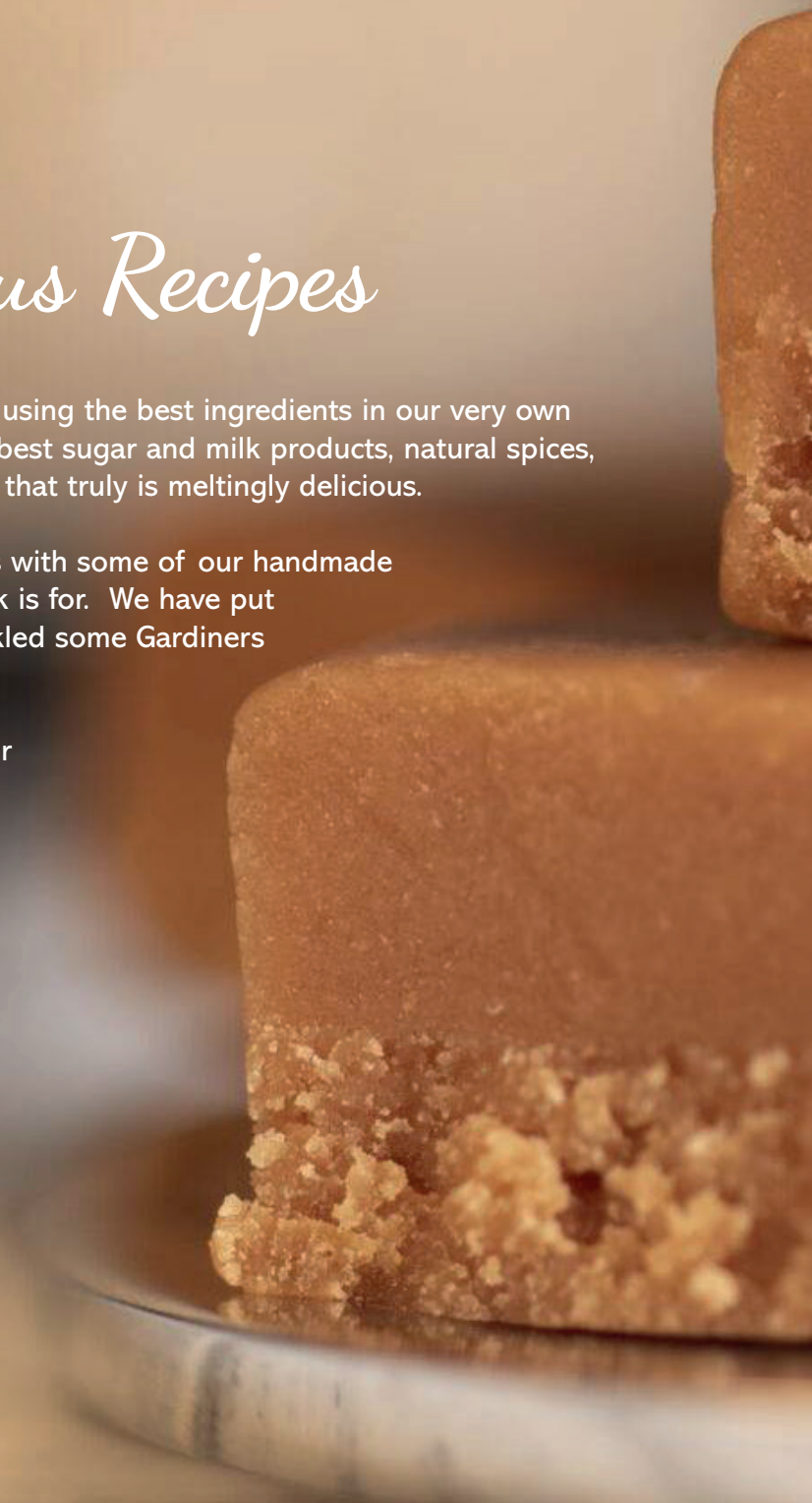


Meltingly Delicious Recipes

For decades, we have made sweet confectionery using the best ingredients in our very own factory in the village of Lesmahagow. From the best sugar and milk products, natural spices, oils, extracts and spirits, we create confectionery that truly is meltingly delicious.

But what if you wanted to enhance other recipes with some of our handmade confectionery? Well that is what this recipe book is for. We have put together some of our favourite recipes and sprinkled some Gardiners magic over them.

So what are you waiting for? Enjoy some of your favourite treats with something a little bit extra.





Meltingly Delicious Toffee Blondies

Say hello to our Meltingly Delicious Toffee Blondies...

If you're a fan of sweet treats that are easy to make and impossible to resist, you're in for a treat with our Toffee Blondies. These simple yet indulgent bars are perfect for satisfying your sweet cravings or sharing with loved ones.

Ingredients

- 200g unsalted butter, melted
- 250g light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 250g all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 150g Meltingly Delicious Gardiners Toffee
- Optional: 100g chopped nuts
(such as pecans or walnuts)



Method

- Preheat your oven to 350°F (175°C). Grease and line a baking dish (about 9×9 inches) with parchment paper, leaving an overhang for easy removal.
- In a large mixing bowl, whisk together the melted butter and brown sugar until well combined.
- Beat in the eggs, one at a time, followed by the vanilla extract.
- In a separate bowl, sift together the flour, baking powder, and salt. Gradually add this dry mixture to the wet ingredients, mixing until just combined. Be careful not to overmix.
- Fold in the toffee bits and chopped nuts (if using), ensuring they are evenly distributed throughout the batter.
- Pour the batter into the prepared baking dish, spreading it out evenly with a spatula.
- Sprinkle some extra toffee bits on top for added texture and flavor.
- Bake in the preheated oven for 25-30 minutes, or until the edges are golden brown and a toothpick inserted into the center comes out with a few moist crumbs attached.
- Allow the blondies to cool completely in the pan before slicing into squares.
- Serve and enjoy these delicious Toffee Blondies with your favorite hot beverage or a scoop of vanilla ice cream!

Fudgy Chocolate Strawberries

These fudgy chocolate-dipped strawberries are perfect for Valentine's Day, a special occasion, or just a sweet indulgence.

Ingredients

- 400g high quality fresh strawberries
- A 100g bar of your favourite chocolate
- A tin of Gardiners fudge

Optional: Flaky sea salt, chopped pistachios, or anything you would like to garnish with.



Method

- **Prepare the strawberries:** Gently wash and dry the strawberries thoroughly. Pat them dry with paper towels, ensuring no moisture remains, as this can cause the chocolate to seize. Remove any leaves or stems.
- **Melt the chocolate:** In a double boiler or heat-resistant bowl set over simmering water, melt the chocolate and coconut oil together, stirring constantly, until smooth and glossy. Do not overheat, or the chocolate can scorch.
- **Dunk your strawberries:** Line a baking sheet with parchment paper. Holding a strawberry by the stem, dip it into the chocolate mixture, coating it evenly about two-thirds of the way up. Gently tap the strawberry against the bowl to remove excess chocolate. Let any remaining chocolate drip back into the bowl.
- **Repeat and chill:** Repeat the dipping and garnishing process with all the remaining strawberries. Refrigerate the dipped strawberries for at least 30 minutes, or until the chocolate is firm.
- **Melt the fudge:** Once the strawberries have chilled, in a separate double boiler melt some of your fudge of choice. Once liquid, drizzle the fudge on the strawberries.
- **Garnish (optional):** Immediately sprinkle with your desired garnish, such as flaky sea salt, and place back in the fridge to set completely.
- **Serve and enjoy:** Once chilled, remove the strawberries from the refrigerator and serve immediately. The chocolate will soften slightly at room temperature, creating a delightful contrast with the juicy strawberries.

Chocolate Fudge Brownies

Forget the boxed mixes and microwaves – these brownies are pure, unadulterated chocolate indulgence.

Whether you're looking to impress house guests, fancy a sweet treat or just want your home to smell meltingly delicious, these chocolate fudge brownies are the one size fits all answer.

Ingredients

- 225g Butter
- 450g Caster Sugar
- 140g Chocolate of choice
- 5 Free-range medium eggs
- 110g Plain flour
- 55g Cocoa powder
- 1 tin of meltingly delicious Gardiners fudge of choice



Method

- Start by pre-heating your oven to 180 degrees and lining your baking tray with greaseproof paper.
- In a large sauce pan, over a low heat, slowly melt your butter.
- once the butter is melted, stir in your sugar and dark chocolate (save some chocolate aside) and mix until dissolved.
- Take off the heat and allow to cool slightly so as not to cook the eggs.
- Beat in your eggs thoroughly, making sure it doesn't curdle.
- Once combined sift in your flour and cocoa powder and mix until you've got the perfect gooey, batter consistency.
- Mix in some chopped fudge pieces and break in the chocolate that you saved behind earlier.
- Pour the batter into your baking tray and place in the oven for 30-35 minutes.
- We know it's difficult, but leave the brownies to cool down.
- Time to enjoy all your hard work, cut and serve (or take a fork and the full tray and put on your favourite movie)

Fudge Hot Chocolate Recipe

It doesn't matter what time of the year, this is the perfect cosy treat.

Here's our simple, yet completely meltingly delicious, fudge hot chocolate recipe that's sure to satisfy your sweet tooth. And the best part is that this recipe is completely customisable, so you can try it with any kind of chocolate or Gardiners fudge to create endless different flavour combinations.

Ingredients

- 500ml of your milk of choice.
- 100g of chocolate, you can use your favourite type
- 4 pieces of Gardiners fudge of your choice
- Whipped cream



Method

- Chop your fudge and chocolate into smaller pieces to allow it to melt easier.
- In a saucepan, on low heat, add your milk, chocolate and fudge pieces.
- Stir slowly as the fudge and chocolate melt into the milk.
- Once melted and fully combined, serve in your favourite mug, with a healthy dose of whipped cream.
- Enjoy your delicious hot chocolate...

Golden Ginger Fudge Cookies

Looking for some Christmas recipe inspiration?

These cosy golden ginger fudge cookies are perfect for the cold weather and are sure to earn you a place on the nice list!

Ingredients

- 225g unsalted butter, softened
- 200g granulated sugar
- 200g light brown sugar
- 2 large eggs
- 5ml vanilla extract
- 400g all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 200g chocolate chips
- 1x Tin of Gardiners Golden Ginger Fudge!



Method

- Start by preheating your oven to 190°C, and lining a baking tray with greaseproof paper.
- In a bowl cream together your butter and sugar until well combined.
- Add your eggs and vanilla and mix until smooth.
- In a separate bowl, sieve your flour, sugar, baking soda, baking powder and salt and mix until combined.
- Next, you're going to fold the wet ingredients into the dry ingredients, and keep mixing until you get the perfect cookie dough consistency.
- If you'd like to, you can add chocolate chips at this stage (we highly recommend you do).
- Now the fun part – form cookie dough balls, and hide a square of #meltinglydelicious golden ginger fudge in each. (Chefs privileges mean you get to have a piece of fudge, or two at this stage)
- Pop your cookies in the preheated and bake for 9-11 minutes or until they are crisp on the outside and gooey in the middle.
- This is where we exercise our will power and let the cookies cool completely.
- This step is by far the easiest – just serve and enjoy your golden ginger fudge cookies.

Delicious Fudge Pancakes

Have you ever tried fudge pancakes?

Forget your chocolate spread or your maple syrup...this is how you turn ordinary pancakes into meltingly delicious pancakes.

Ingredients

- 180g plain flour
- 180ml milk
- 1 tbs white sugar
- 8g baking powder
- a pinch of salt
- 2 large eggs
- 1 tbs unsalted butter
- Vanilla Extract
- A tin of meltingly delicious Gardiners Vanilla Fudge.



Method

- Mix the sugar, flour, baking powder and salt into a large bowl.
- Melt the butter.
- In a separate bowl, whisk the two eggs, the melted butter and milk.
- Create a small crater in the bowl of mixed flour and pour in the bowl of mixed milk/butter/eggs.
- Mix the contents until they become a smooth mixture with no lumps.
- Add a non-stick frying pan to a medium heat. When suitably hot, take a large spoon of pancake mix and add a 'blob'. You are aiming for an end result pancake of 1cm. Turn over to cook on both sides.
- Set the cooked pancakes to the side and allow to cool on a wire rack.
- Take the meltingly delicious fudge, add to a heatproof bowl and place over a pot of low simmering water. Slowly stir until the fudge melts into a smooth delicious sauce. Try to melt the fudge slowly for a smooth consistency. If you need to, you can add a little water, natural yoghurt or even honey to help create a fluid consistent sauce.
- Pour over the fudge sauce.
- Yum yum yummmmmmm.....

Tasty Banana And Fudge Loaf

Okay so let us paint the picture.....you have a tin of our meltingly delicious vanilla fudge but you have decided NOT to just eat it all on its own (I know – crazy right!!).

Anyway, in this ludicrous scenario, what would you do with some of the fudge. Well, why not make a Banana Bread with Fudge!!!!

Ingredients

- 150g (5oz) salted butter (keep a bit to the side for greasing)
- 300g (10oz) plain white flour
- 175g (6oz) muscovado sugar
- 2 medium or large free-range eggs
- 1 tsp bicarbonate of soda
- 150ml milk
- 3 bananas
- 75g (3oz) of our Meltingly Delicious vanilla fudge
- Whipped Cream



Method

- Turn on the oven to 180°C (160°C Fan). Use a piece of butter to lightly grease the baking tin.
- Beat the butter and muscovado sugar until light and fluffy. Add the eggs and beat the mixture between adding each egg.
- Add the flour and bicarbonate of soda, stir in to the mixture and then add the milk gradually until you are left with a smooth mixture.
- Mash the bananas and then add into the mixture.
- Cut up the vanilla fudge and add into the mixture (be sure to gobble a cheeky extra bit for yourself to celebrate completing stage 5.)
- Spoon the mixture into the baking tin and smooth the top of the mixture once it has settled.
- Bake for about 30 hour on the middle rack of your oven. After 30 minutes, remove the loaf from the oven. Cover with foil and then return to the oven for another 30 mins.
- After the loaf has been in the oven for an hour, take it out and let it sit to cool for about 10 mins before you try and take it out of the baking tin.
- Once the loaf has cooled you can decorate it with some whipped cream, extra slices of banana and some more small cut pieces of fudge.

Toffee & Chocolate Chip Cookies

Crispy on the outside and soft and gooey on the inside. Perfection.

Yes yes, we know we have already given you a cookie recipe. But this one has chocolate AND toffee in it. And as we all know, if you add some toffee and chocolate into the mix, you take it to a whole new level.

Ingredients

- 115g unsalted butter, softened
- 100g granulated sugar
- 100g brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 200g all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 100g Meltingly Delicious Gardiners Butter Toffee
- 100g semi-sweet chocolate chips



Method

- Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or lightly grease it.
- In a mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
- Beat in the egg and vanilla extract until well combined.
- In a separate bowl, whisk together the all-purpose flour, baking soda, and salt.
- Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
- Chop the toffee and fold in the toffee bits and chocolate chips until evenly distributed throughout the dough.
- Using an ice cream scoop or tablespoon, scoop out portions of dough and place them onto the prepared baking sheet, leaving some space between each cookie for spreading.
- Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden brown.
- Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
- Enjoy your delicious Toffee Chocolate Chip Cookies with a glass of milk or your favourite hot beverage!



Send us your recipes

If you have a meltingly delicious recipe that needs to sweeten delights of fudge, toffee, tablet or macaroon then let us know about it. Just email hazel@gardeners-scotland.com with your recipe, we will give it a shot ourselves and if we think it is good enough, we will add it to the next edition of our recipe book and even share it on social media.

SEA SALT & CARAMEL FUDGE

*Handmade in Scotland,
to a traditional Scottish recipe*

Net Wt. 200g e 7oz
Best Before : See Base

*Traditional
Vanilla
Fudge*

GARDINER'S

*Traditional
Vanilla
Fudge*

GARDINER'S



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