

SPOTLIGHT

Fudge shops

A TEMPTING COMBINATION OF SUGAR, BUTTER AND MILK, FUDGE HAS LONG BEEN THE SOUVENIR OF CHOICE FOR SWEET-TOOTHED TRAVELLERS AROUND THE UK. HERE'S OUR PICK OF THE PLACES TO BUY IT



1 Burley Fudge Shop, Hampshire

Run by husband-and-wife team Chris and Jenny since 1998, this shop in the New Forest has amassed a loyal following. Favourites include white chocolate and raspberry, salted caramel, and clotted cream — although with over 30 flavours available, you'll be spoilt for choice. Special dietary needs are also catered for, with vegan and low-GI fudge (made using coconut nectar instead of granulated sugar) on the menu. burleyfudge.co.uk

2 Roly's Fudge Pantry, various locations

Roly's Fudge was established in Torquay in 1987 and now has over 40 shops across the UK. What sets them apart is that the fudge is freshly prepared in full view of customers, who can watch the molten liquid being swirled, stirred and sliced on marble slabs. Unusual flavour combinations include lemon meringue, coffee and cream, and raspberry and white chocolate — all made with lashings of Devon butter. rolysfudge.co.uk

3 Granny Wobbly's Fudge Pantry, Cornwall

With its cheery pink exterior and bunting-festooned window displays, you can't help but be drawn to this little shop in the market town of Wadebridge. Owner Sally-Ann has been selling her fudge, with its distinctively crumbly texture, since 1996. Sample classic flavours like vanilla and butterscotch, or opt for a moreish slab of maple and walnut. There's usually a special flavour every week, too. grannywobblys.com

4 The Fudge House, Edinburgh

Opened by brothers Dominic and Armando di Sotto in 1949, this family-run business on the Royal Mile churns out traditional fudge using a secret recipe that's been passed down from generation to generation. While there are typically over 20 flavours available — all neatly displayed in glass cabinets — we'd recommend trying the marzipan and amaretto fudge, which is a nod to the family's Italian heritage. fudgehouse.co.uk

5 The Fudge Patch, London

This three-year-old shop in London's historic Greenwich Market has earned rave reviews for its vegan and (often) gluten-free fudge, which uses hemp or coconut milk instead of cow's milk. Take your pick from flavours such as salted caramel, lemon sherbet, vanilla coconut, rhubarb custard and more. Not convinced? Customers can sample every flavour for free. thefudgepatch.co.uk

From top: Burley Fudge Shop; The Fudge House, Edinburgh; The Fudge Patch's owner, Patch Hyde