



SILKY PEPPERMINT CHOCOLATE FUDGE

Silky dark chocolate sprinkled with drops of peppermint - is there a better way to say hello to winter?

INGREDIENTS

Prep Time: 25 minutes

Cook Time: 12-15 minutes

Servings: 15 cookies

14 ounces sweetened
condensed milk
2 tablespoons butter
1 pound dark chocolate chips
1/4 teaspoon salt
1/4 teaspoon peppermint
extract
1 teaspoon vanilla extract
2/3 cup crushed candy cane

DIRECTIONS

1. Coat an 8x8 in baking dish with 1 tablespoon of butter.
2. Heat a medium saucepan over medium heat and fill with 2 inches of water. Put a glass bowl over the top of the saucepan. Don't let the glass touch the water.
3. Pour the sweetened condensed milk and the remaining 1 tablespoon of butter into the bowl and heat.
4. Stir in the salt and chocolate chips in the milk and butter mixture. Continue to stir as the chocolate melts and thickens. This should take about 5 minutes. The mixture should be VERY thick, and almost too thick to pour.
5. Stir in the peppermint and vanilla extracts.
6. Scrape the mixture into the greased baking dish. Grabbing the sides of the baking dish, tap the entire dish to the counter for about a minutes to get rid of any air bubbles in the mixture. This will also smooth the surface of the mixture.
7. Sprinkle the crush peppermint over top. Allow the fudge to chill in the refrigerator for 3-8 hours.
8. When fudge is set, dip a cutting knife in hot water, wipe, and cut quickly. Repeat the dipping and wiping process for each cut. The fudge spares should be small - about 1 inch each. Enjoy!