<u>Chocolate Fudge with Chocolate Chip Topping</u>
www.RoamingRosie.com

Ingredients:

1 cup whole milk
1 cup heavy whipping cream
3 cups sugar
2/3 cup unsweetened cocoa powder
1/2 cup (1 stick) butter, softened
2 teaspoons vanilla extract
1 cup milk chocolate chips

Prepare an 8x8-inch baking dish with foil and a light coating of butter or cooking spray.

Whisk together the milk, cream, sugar, cocoa, and butter in a large saucepan. Bring it to a boil.

Reduce the heat and simmer it without stirring. This is important: do NOT stir the mixture! After 15 minutes, test the temperature with a thermometer. Once it reaches 235°F or soft ball stage, remove from heat. Do NOT stop simmering until it reaches this temperature, or it will not set. This may take a few more minutes. It will be noticeably thicker at this point, but still slightly runny. Remove from heat and stir in the vanilla extract.

Fill a large bowl with ice and place the saucepan into the bowl on top of the ice. Stir the fudge for a few minutes until it is very thick. Then (making sure not to let any of the melted ice get into your fudge) pour it into the prepared baking dish, spreading it smooth. Immediately sprinkle the chocolate chips over the top. Spread them evenly, covering the entire surface, and gently press them down to make sure they adhere to the top of the fudge.

Place baking dish on a wire rack and allow to completely set. This may take a half hour or a little longer, depending on the temperature and humidity of your home. Carefully remove the fudge from the dish by pulling out the foil. Place fudge on a wire baking rack for a few minutes to allow the bottom to dry.

Cut into squares or rectangles with a sharp knife and allow the pieces to sit for a while without touching. I usually leave them out overnight to make sure each piece is fully set and has a nice solidity all the way around the smooth interior. Makes about 3 dozen 1-inch pieces.

[Note: you can also use semi-sweet or dark chocolate chips instead of the milk chocolate.]