

Cookie Butter Fudge

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Ingredients:

1 cup whole milk
1 cup heavy whipping cream
3 cups sugar
1/2 cup (1 stick) butter, softened
1/2 cup Speculoos Cookie Butter
1 teaspoon vanilla extract

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

Whisk together the milk, cream, sugar, and butter in a large saucepan. Bring it to a rolling 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 more than 15 minutes. It will be noticeably thicker when it's done.

Remove from heat and stir in the cookie butter and vanilla extract.

Fill a large bowl with ice and place the saucepan into the bowl on top of the ice. Stir the fudge over the ice 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.

Place baking dish on a wire rack and allow to set. This may take a half hour or longer, depending on the temperature and humidity of your home. Carefully remove the fudge from the dish by pulling out the foil. Place a large plate over the fudge and flip it over so that the fudge can rest upside down for a few minutes, to let the bottom to dry. Follow the same procedure to flip it right side up on a cutting board.

Cut into squares or rectangles with a sharp knife, wiping the blade on a towel between slices. Allow the pieces to sit without touching for at least a 2 hours or overnight to make sure each piece is fully set and has a nice solidity all the way around the smooth interior. Then store covered.

Makes about 3 dozen 1-inch pieces.

[Note: I used Trader Joe's Speculoos Cookie Butter, but you can substitute any European cookie spread.]

