

## Homemade Chocolate Fudge!

**Invented in the United States over 100 years ago, this classic confection is made by boiling sugar in milk or cream to the soft-ball stage, and then beating the mixture while it cools to acquire a smooth creamy consistency. Extremely rich and always delicious, fudge makes a great homemade gift to share with family and friends.**

### What You Will Need

3 cups granulated sugar  
10 fluid ounces of half and half  
2 1/2 ounces of light corn syrup  
Pinch of salt  
7 ounces unsweetened chocolate, finely chopped  
1 1/2 ounces unsalted butter, cut into cubes  
1 1/2 teaspoon vanilla extract  
1 cup walnuts, coarsely chopped (optional)

### Instructions

1. Line an 8-inch square baking pan with foil so that the foil extends 2 inches beyond the sides of the pan. Lightly butter the bottom and sides.
2. In a heavy saucepan add the sugar, half-and-half, and corn syrup. Stirring constantly with a wooden spoon, cook the mixture over medium-low heat for 5 to 10 minutes, or until the sugar crystals are completely dissolved. Do not let the mixture boil. Remove the pan from the heat. Add the chocolate and salt, and stir until completely smooth.
3. Return the pan to the heat and insert a candy thermometer, taking care that it does not touch the bottom of the pan. Bring the mixture to a gentle boil over medium-low heat. Cook the syrup without stirring until the thermometer registers 234° (soft ball stage). If necessary, adjust the heat to low; the surface of the syrup must boil evenly and gently to avoid scorching the fudge. Carefully take the pan off the heat and remove the candy thermometer. Immediately wash the thermometer in hot water.
4. To cool the fudge, drizzle and evenly distribute cold water on a marble slab or an inverted sheet pan set on a wire rack. Holding the saucepan containing the hot fudge close to the surface of the marble/sheetpan, slowly pour the fudge on to the surface. Do not scrape out the fudge that clings to the bottom and sides of the pan. Evenly distribute the butter cubes on the surface of the fudge, and allow them to melt.
5. Using a bench scraper, manipulate the fudge across the surface of the marble/sheetpan until the butter is completely incorporated. Spread the fudge out on the marble/sheetpan and sprinkle the vanilla on the surface. Work in the vanilla until it is incorporated. If adding nuts, sprinkle into mixture at this point. Continue cooling the fudge, working it until it loses its shine the surface becomes dull. The fudge will become sticky and more difficult to move across the work surface as it cools.
6. Once the fudge has thickened and is dull in appearance, transfer it to the prepared pan. Smooth the fudge into the corners of the pan, and allow it to rest for at least 2 hours before serving.
7. Cut into bit-sized pieces and enjoy!

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