

## From the kitchen of: Bethany Dattolo

*"A woman of noble character, who can find? She is worth far more than rubies. She gets up while it is still dark; she provides food for her family..."*

**Proverbs 31: 10,15a**

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### ***Mocha Latte Fudge***

***½ lb butter, cubed***

***2 cups brown sugar***

***1 can (14 oz) sweetened condensed milk***

***½ cup chocolate chips***

***1 TB espresso powder***

***1 TB vanilla***

Prepare a square or rectangular baking pan by lining it with parchment paper, then spraying the parchment paper with non-stick spray.

In a large saucepan, melt the butter, brown sugar, and sweetened condensed milk over medium heat and bring to a low boil, stirring frequently.

Add the chocolate chips and espresso powder and stir just until combined. Let the mixture boil for about 7-8 minutes (or until it reaches 235°F) without stirring it. Remove from heat and stir in the vanilla.

Allow the fudge to cool for 10 minutes, or until it's at 110°F.

With an electric mixer, beat the fudge on high for about 5 minutes,

until it's the consistency of peanut butter.

Pour into the prepared pan and refrigerator for about 4 hours before cutting.

### **Cook's Tips:**

While the fudge is cooking, it shouldn't stick to the pot because of the butter, but if you want to be extra careful, you can spray the pot with non-stick spray before you begin.

Make sure your temperatures are right, and you don't stir the fudge while it's boiling as this may cause gritty fudge.

The fudge will keep well for 2 weeks if stored in an airtight container in the fridge.

