

Mocha Coconut Fudge

INGREDIENTS:

- 12 ounces Guittard Semi-Sweet Chocolate
- 12 ounces Callebaut White Chocolate
- 15 ounce can sweetened condensed milk
- 1 1/2 tbsps Espresso Powder
- 1tsp Vanilla Bean Paste
- 1 1/2 tsps Coconut Emulsion
- 1tbsp Coconut Oil, divided in half
- 1/2 cup Toasted Coconut

TOOLS FROM CKSA:

- 9 x 9 inch square pan, greased
- Spatula



DIRECTIONS: continued on next page

1. Melt the semi-sweet chocolate in a microwave safe bowl on the chocolate setting, stirring in between melting times or 30 seconds on 50% power, stirring after each time until melted.
2. Once melted, add in half of the sweetened condensed milk, vanilla bean paste, espresso powder and 1/2 tablespoon coconut oil.
3. Stir with a spatula until combined and smooth. Spread evenly in your prepared pan. Mixture will be thick. Freeze for 30 minutes.
4. Melt the white chocolate in a microwave safe bowl on the chocolate setting, stirring in between melting times or 30 seconds on 50% power, stirring after each time until melted.
5. Stir in remaining sweetened condensed milk, 1/2 tablespoon coconut oil and coconut emulsion, stirring until combined.
6. Remove fudge from freezer and add white chocolate on top, spreading evenly to coat.

7. Top with toasted coconut, chill in refrigerator for 60-90 minutes until firm.
8. When ready to cut, fill a large cup with hot water. Dip a sharp knife into the water, then blot dry with towel. Use knife to separate fudge from edge of pan and remove fudge to cutting surface. Use same knife technique and cut fudge into squares.



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