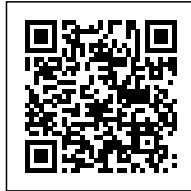




GHOSTWOOD CHOCOLATE FUDGE





This GHOSTWOOD fudge is a great addition to your sweets tray at Christmas. It is also a great gift to a chocolate lover! The GHOSTWOOD adds a unique mellow flavor to all that rich chocolate. I hope everyone has a wonderful Christmas!

INGREDIENTS

- 10 ounces milk chocolate
- 10 ounces dark chocolate
- 1/4 cup GHOSTWOOD
- 1/2 tsp vanilla
- 14 ounces sweetened condensed milk
- 1/4 cup butter
- 1/4 tsp salt
- Sea salt (for the top of the fudge)

DIRECTIONS

1. Grease an 8x8 inch baking pan, and line with parchment paper.
2. Break the chocolate into large pieces. Place in a bowl over hot (simmering) water on the stove. Cook until chocolate has melted and smooth. Stir often.
3. Add the butter and sweetened condensed milk. Cook for 1-2 minutes, until butter has melted and mixture is smooth. Remove from heat. Mixture will be very thick.
4. Add the GHOSTWOOD, vanilla and salt to the chocolate mixture. Mix well.
5. Pour into lined baking pan. Press into the pan and smooth the top.
6. Sprinkle some sea salt over the top, sparingly.
7. Place the fudge in the refrigerator to firm. About 2 hours at least.
8. When firm, remove the pan from refrigerator. Lift the fudge out of the pan and place it on a cutting board.
9. Using a sharp knife, cut the fudge into small squares.

It tastes best served at room temperature. Store in an air tight container in refrigerator.