

Make It Sweet.

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Chai Latte Double Layer Fudge

This fudge is smooth and creamy and looks much harder to make than it really is. Be sure to use good quality chocolate for this. We used Callebaut White Chocolate and Callebaut 54% Dark Chocolate and it was delicious. Be sure to use a thermometer to monitor the temperature of the syrup – if it does not come up to temperature, the fudge may not set and if it is too hot, the fudge may be gritty.

Hint: Buy the spices in the bulk section at your grocery store. You will save lots of money and can get just the amount that you need.



Ingredients

24 oz White Chocolate
1 Tbsp Chai Spice Mix*
14 oz Marshmallow Crème or Fluff –
divided
8 oz Dark Chocolate
2 tsp Instant Espresso Powder
4 C Granulated Sugar
12 oz Evaporated Milk
8 oz Unsalted Butter
½ tsp Salt

*Chai Spice Mix

1 tsp ground ginger, 1 tsp cinnamon,
1 tsp cardamom, 1/4 tsp ground cloves,
1/4 tsp ground black pepper

Prepare 9" x 13" pan. Line with parchment that hangs over 2 sides. Lightly spray with vegetable pan spray.

Prepare chocolate bowls. In one bowl place the white chocolate, the chai spice mix and 10.5 oz of the marshmallow crème. In the other bowl place the chocolate, espresso powder and 3.5 oz of marshmallow crème.

Bring sugar, evaporated milk, butter and salt to a boil over medium heat. Stir constantly. Heat to 234° F. Add 1 cup of the syrup to the chocolate bowl and the rest (3 cups) to the white chocolate bowl. Starting with the chocolate bowl, mix vigorously until all melted and combined and the mixture no longer looks glossy. Spread out into prepared pan. Stir the white chocolate bowl the same way and spread onto chocolate layer. Place into the refrigerator for 1 hour. Take it out and let it set at room temp for 1 hour. Use a knife or spatula to loosen fudge from the sides without parchment. Use the parchment sling to lift the fudge out of the pan. Cut into pieces. Store at room temp in an airtight container up to 1 month.