

### **Alton Brown Fudge Recipe**

2 ¾ cup Sugar

4 oz. Unsweetened chocolate

2 TBS. Butter

1 TBS. Corn Syrup

1 cup Half/Half

1 tsp Vanilla extract

1. Combine all ingredients except vanilla in a medium saucepan. Stir over medium heat until all sugar and chocolate have dissolved.
2. While the chocolate mixture is heating, prepare an 8x8 glass pan. To do so butter the sides and bottom and then line with parchment paper.
3. Bring to a boil. When liquid comes to a boil reduce heat to medium low and cover with a lid for 3 minutes.
4. After three minutes remove the lid and continue to heat liquid until it reaches a temperature of 234 degrees.
5. Take off the heat and allow it to cool. Do not stir at this point. When temperature reaches around 110 degrees, add in vanilla and stir vigorously with a wooden spoon.
6. Continue to stir until the shine of the chocolate goes away and it starts to thicken up.
7. Add additional ingredients and quickly place into the pan you have prepared.
8. Level out and allow it to cool until tomorrow.