

Dark Chocolate Raspberry Fudge

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Ingredients:

1 can Sweetened Condensed Milk, divided
2 cups dark chocolate chips
Dash of salt
1 tsp vanilla
OPT: 2 TBSP Chocolate Cake Vodka

1 cup white chocolate chips
½ tsp raspberry extract
OPT: 2 tsp Chambord
OPT: 3 drops red food coloring

Directions:

- * Line a 8 X 11 inch pan with plastic wrap and grease lightly.
 - * Put ½ cup of sweetened condensed milk and 1 cup white chocolate chips into a small sauce pan and set aside.
 - * Put the rest of the sweetened condensed milk, the dark chocolate chips and the dash of salt into a medium sauce pan and heat on medium low while stirring until melted and smooth.
 - * Remove from the heat and stir in the vanilla. Stir in the vodka if using.
 - * Pour about half of this mixture into your prepared pan. Spread as evenly as you can and refrigerate for 10 minutes. Leave the rest of the chocolate mixture at room temperature.
 - * While the first layer is starting to set, heat the white chocolate chips and condensed milk mixture like you did the first. Once smooth, remove from heat and stir in the raspberry extract. Add the Chambord and/or food coloring if using.
 - * Gently layer this mixture on top of the chocolate layer and refrigerate for 15 minutes.
 - * When you're ready to add the top layer, if it's no longer of a spreadable consistency, heat and stir on very low heat until it is. Spread over the top of the raspberry layer. It's OK if it doesn't spread all the way to the edges or if the colors swirl together a little.
 - * Refrigerate for at least 1 ½ hours.
- Remove the fudge from the pan. You can either cut into squares or, if you're making hearts, lightly grease a heart shaped cookie cutter. Cut heart shapes, greasing the cutter between each one.
- * With what's left of the fudge, form into a rectangle (colors will run together). Refrigerate again then cut into squares. Store in refrigerator.