Chocolate Fudge

Makes 50 Pieces

Ingredients:

- 4 cups sugar
- 1/2 cup light corn syrup
- 1/2 cup heavy cream
- 1 cup milk
- 1 cup dark chocolate chips, 61% or higher
- 1 teaspoon vanilla extract

Method:

1. Combine the sugar, corn syrup, cream, milk, and chocolate in a 4-quart saucepan. Cook over moderate heat to 236°F, stirring constantly.
2. Pour mixture into a 9 x 13-inch baking pan or another pan that will allow it to spread to create a thin layer. Leave undisturbed to cool at room temperature for 20 minutes.
3. Scrape the mixture into a large mixing bowl or into the bowl of a mixer fitted with a paddle attachment. Add the vanilla extract and proceed to mix on medium speed, or by hand using a wooden spoon.
4. Stop mixing when the fudge begins to lose its shine and thickens slightly. If using a mixer, it will require approximately 3 minutes of mixing, if mixing by hand, it will take approximately 6 minutes.
5. Butter a 9-inch square baking pan, pour in the mixture, and spread evenly with an offset spatula or knife.
6. Allow the fudge to crystallize for 1 hour or longer at room temperature.
7. Cut into desired size pieces and serve
8. Fudge should be stored at room temperature. It can be tightly sealed and stored in the refrigerator or freezer for longer storage.