

Vanilla Latte Fudge

INGREDIENTS:

- 2 2/3 cups Granulated Sugar
- 1 cup Butter
- 1 1/3 cups Heavy Cream
- 1/4 tsp Salt
- 1 pound Real Callebaut White Chocolate
- 4 cups Miniature Marshmallows
- 1tbsp Coffee Extract
- 2 tsps Vanilla Bean Paste

TOOLS FROM CKSA:

- 9x9 Pan
- Parchment Paper
- Thermometer
- Wooden Spoon



DIRECTIONS:

1. Line a 9x9-inch pan with parchment paper.
2. In a large heavy saucepan combine sugar, butter, cream substitute and salt. Cook to 238°F without stirring.
3. Remove from heat and add white chocolate, marshmallows, coffee extract and vanilla bean paste. Stir until well blended.
4. Pour mixture into prepared pan and spread evenly.
5. Allow fudge to cool for 1 hour or longer at room temperature.
6. Cut into 1-inch squares to serve.
7. Store in an airtight container at room temperature for up to 1 week or refrigerate or freeze for longer storage life.