

Cinnamon-Chocolate Fudge:

Ingredients for Cinnamon-Chocolate Fudge:

Butter, for greasing the pan:

1 (14-ounce) can sweetened condensed milk:

2 teaspoons ground cinnamon:

1 teaspoon pure vanilla extract:

1 pound (about 2 cups) bittersweet (60 percent cacao) chocolate: chips (recommended: Ghiradelli):

3 tablespoons unsalted butter, cut into 1/2-inch pieces, at room: temperature Kosher or flake salt, optional:

Time Stats for Cinnamon-Chocolate Fudge:

Prepares in 5 minutes

Cooks in 8 minutes

Ready in 2 Hours 15 minutes

Directions for Cinnamon-Chocolate Fudge:

1.) Butter the bottom and sides of an 8 by 8-inch baking pan. Line the pan with a sheet of parchment paper, about 14-inches long and 7-inches wide, allowing the excess to overhang the sides. Set aside.

2.) In a medium glass or stainless steel bowl, combine the condensed milk, cinnamon, and vanilla. Stir in the chocolate chips and butter. Put the bowl on a saucepan of barely simmering water and mix until the chocolate chips have melted and the mixture is smooth, about 6 to 8 minutes (mixture will be thick). Using a spatula, scrape the mixture into the prepared pan and smooth the top. Sprinkle with salt, if desired. Refrigerate for at least 2 hours until firm.

3.) Run a warm knife around the edge of the pan to loosen the fudge. Remove the fudge to a cutting board. Peel off the parchment paper and cut the fudge into 1-inch pieces. Store refrigerated in an airtight container or freeze.