

## **Double Dark Chocolate Fudge**

- Add cream powder to hot water and stir with a wire whip until there are no lumps.
- Add dry ingredients.
- Add any amount of Chocolate Fudge scraps.
- Add up to two pounds of Vanilla Fudge scraps
- Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
- Keep mixture low in the kettle while cooking.
- Turn stove off so that temperature goes to exactly 236 degrees (+ or – adjustment for thermometer calibration, temperature, humidity, and barometric pressure.
- Add butter and stir until it is melted.
- Pour into bars on marble table and add peanut butter.
- Let cool to about 100 degrees.
- Add flavoring.
- Paddle