

Earl Grey Bravo Tea Fudge

PREP: 20 minutes

TOTAL TIME: 2 hours 20 minutes

CHILL TIME: 2 hours

2 C semi-sweet chocolate chips
1 can (14 oz) sweetened condensed milk
2 C mini marshmallows

2 T [Earl Grey Bravo](#) tea leaves (you can use your favorite Earl Grey)
1 t vanilla extract
Pinch of salt

PREPARE THE TEA INFUSION: In a small saucepan, heat the sweetened condensed milk over medium heat until warm. Add the Earl Grey Bravo tea leaves and let it steep for about 10 minutes. Strain the mixture to remove the tea leaves.

MELT THE CHOCOLATE AND MARSHMALLOWS: In a medium saucepan, combine the chocolate chips and mini marshmallows. Stir constantly over low heat until the chocolate and marshmallows are completely melted and smooth.

COMBINE INGREDIENTS: Slowly pour the tea-infused condensed milk into the melted chocolate and marshmallow mixture, stirring continuously. Add the vanilla extract and a pinch of salt and mix until everything is well combined.

SET THE FUDGE: Pour the mixture into a lined 8x8 inch baking dish, spreading it evenly. Let it cool to room temperature, then refrigerate for at least 2 hours or until firm.

Variations:

CITRUS TWIST: Add 1 tablespoon of grated orange zest to the mixture for a citrusy flavor that complements the Earl Grey Bravo tea.

NUTTY FUDGE: Stir in 1/2 cup of chopped almonds or hazelnuts for added crunch.

LAVENDER EARL GREY FUDGE: Substitute [Earl Grey Lavender](#) and add 1/2 teaspoon of dried culinary lavender to the tea infusion for a floral note.