

Chocolate Chai 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
1/4 C unsalted butter

2 T [Chocolate Chai](#) or [Chocolate Chai Pu-Erh](#) tea leaves
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 Chocolate Chai tea leaves and let it steep for about 10 minutes. Strain the mixture to remove the tea leaves.

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

COMBINE INGREDIENTS: Slowly pour the tea-infused condensed milk into the melted chocolate 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:

NUTTY FUDGE: Add 1/2 C of chopped nuts (like walnuts or pecans) to the mixture before setting.

SPICED FUDGE: Enhance the chai flavor by adding 1/2 t of ground cinnamon and a pinch of ground cardamom.

WHITE CHOCOLATE CHAI FUDGE: Substitute semi-sweet chocolate chips with white chocolate chips for a different flavor profile.