

Blueberry Chocolate Fudge

TOTAL TIME: 2 hours (including chilling time)

1 C heavy cream	1/2 C dried blueberries, chopped
12 oz dark chocolate, finely chopped	1/2 C sweetened condensed milk
2 T unsalted butter, softened	1/4 C blueberry preserves
1 t vanilla extract	1/4 t salt
2 T loose leaf blueberry tea, finely ground	

PREPARE THE FUDGE BASE: In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer. Remove from heat and add the finely chopped dark chocolate, butter, vanilla extract, and finely ground blueberry tea. Let sit for a minute, then stir until smooth and fully combined.

ADD CONDENSED MILK AND SALT: Stir in the sweetened condensed milk and salt until fully incorporated.

ADD BLUEBERRIES AND PRESERVES: Stir in the chopped dried blueberries and blueberry preserves until evenly distributed.

POUR AND CHILL: Pour the mixture into a parchment-lined 8x8-inch baking dish, spreading it evenly. Refrigerate for about 2 hours, or until firm.

CUT THE FUDGE: Once the fudge is firm, lift it out of the baking dish using the parchment paper. Cut into small squares using a sharp knife.

Store any leftovers in an airtight container in the refrigerator.