

# Smoky CaraMocha Fudge

**TOTAL TIME:** 2 hours (including chilling time)

1 C heavy cream

12 oz dark chocolate, finely chopped

2 T unsalted butter, softened

1 t coffee extract

2 T loose leaf Smoky CaraMocha tea, finely ground

1/2 C finely chopped espresso beans

**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, coffee extract, and finely ground Smoky CaraMocha tea. Let sit for a minute, then stir until smooth and fully combined.

**ADD ESPRESSO BEANS:** Stir in the finely chopped espresso beans 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 parchment paper. Cut into small squares using a sharp knife.

Store any leftovers in an airtight container in the refrigerator.