

# Decadent Chocolate & Espresso Balsamic Fudge

## Ingredients

- 10 oz. Heavy Cream
- 4 oz. **Devo Espresso Balsamic**
- 1 pound (about 2 cups) semi-sweet chocolate chips
- 3 Tbs. unsalted butter cut in to small pieces
- 1/4 tsp. sea salt
- 1/2 tsp. vanilla extract

## Directions

Butter a 9"x13" baking pan and line with parchment that overhangs the sides. In a metal bowl or double boiler, add all of the ingredients except the salt. Set over a pot of gently simmering water, stirring constantly until the chocolate has completely melted. The mixture will be very thick. Pour in to the prepared pan. Allow to cool to room temperature and cut in to squares. Sprinkle a few grains of sea salt on each square.

Makes about 3 pounds of fudge.