

DOUBLE DARK CHOCOLATE FUDGE

1. Add cream powder to hot water and stir with a wire whip until there are no lumps.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Double Dark Chocolate, Chocolate and/or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or – adjustment for temperature calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add $\frac{1}{4}$ qt. water and cook up $\frac{1}{2}$ degree **above the original finish temperature.**
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle.

**Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up $\frac{1}{2}$ degree plus extra $\frac{1}{2}$ degree if fudge was too soft.*