

Two-Tone Chocolate Peanut Butter Fudge

Recipe By *Miriam Pascal*



Cooking and Prep:  4
h 15 m

Serves:  12

Contains:  

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (6)

Dark Layer

- 1 (10.5 ounce) jar sweetened condensed cream (available by Baker's Choice)
- 8.75 ounces (2 and 1/2 bars) **Elite Milk Chocolate**, broken into squares
- 1 and 1/3 cups peanut butter chips (available by Baker's Choice)

Light Layer

- 1 (10.5 ounce) jar sweetened condensed cream (available by Baker's Choice)

- 8.75 ounces (2 and 1/2 bars) **Elite White Chocolate** or other white milk chocolate, broken into squares
 - 1 and 1/3 cups peanut butter chips (available by Baker's Choice)
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Start Cooking

Prepare the Fudge

1. Line an eight-inch square pan with foil. Grease well with nonstick cooking spray, and set aside.
2. Place the condensed cream in a double boiler (or heatproof bowl set over a pot of simmering water) over medium-low heat. Add the milk chocolate squares and peanut butter chips, and stir to combine. Continue to stir occasionally, until the mixture is melted and smooth, about 8-10 minutes. Pour mixture into prepared pan and refrigerate until set, about two hours (If you're in a rush, you can add the second layer after one hour).
3. Before continuing on to the next layer, make sure that the first layer has set enough. Once it has, you can continue with the next layer. Repeat step two, using the white chocolate squares. Pour mixture over the chocolate layer and refrigerate for two hours before cutting.
4. If fudge seems stiff, it is ready for cutting. Using a sharp, cold knife, cut squares, cleaning the knife between cuts as needed. Cut small pieces: fudge is very rich. Don't handle the fudge too much while you are cutting it, because the warmth of your hands will melt it, making the fudge harder to cut.

Note:

Yield: 36 squares