

Maple and white chocolate Cream fudge

Serving: 25 pieces depending on pan size



INGREDIENTS

- › ½ pound butter
- › ½ cup 35% cream
- › 2 cups brown sugar
- › 2 cups powdered sugar
- › 225 grams white chocolate chips
- › ½ cup maple flakes

KITCHEN TOOLS

- › Medium heavy saucepan
- › Big bowl
- › Whisk
- › Mixer
- › 8 x 8 inches baking pan
- › Measuring cup
- › Parchment paper

DIRECTIONS

- › Place parchment paper on the bottom and sides of the baking pan. Set aside.
- › In a heavy saucepan, bring the cream, butter and brown sugar to a boil over medium heat and whisk continuously for 3 minutes. Pour into a bowl and let stand for 3 minutes.
- › Add the powdered sugar to the hot mixture and mix about 1 minute. Add the white chocolate chips. Mix until chocolate is melted, and the mixture is smooth.
- › Add ¾ of the maple flakes and mix.
- › Pour everything into the baking pan, then sprinkle the rest of the remaining maple flakes on top of the mixture.
- › Let stand approximately 1 hour in the refrigerator then unmold.
- › Divide into 5 pieces along the length and width to get to 25 pieces.

Can be kept 1 week at room temperature.