

Chocolate Lavender Fudge with Salted Caramel Top

The sophisticated flavor of chocolate and lavender make this creamy fudge unique and unexpected. The addition of the salted caramel top make it a home run. The fudge is fantastic on its own for those preferring to stop there. The caramel provide an additional dimension to the depth of flavor.

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 1 hour 15 minutes

Servings 144 Approximately 144 3/4-inch squares

Calories 39kcal

Author Toni Dash

Ingredients for the Chocolate Lavender Fudge:

- * 16 ounces (2 ½ cup) Semi-Sweet Chocolate Chips
- * 1 14- ounce can Sweetened Condensed Milk
- * 3 tablespoons Unsalted Butter
- * 1 tablespoon Culinary Lavender , finely ground (in a spice grinder, clean coffee grinder or with a mortar and pestle)

Ingredients for Salted Caramel Top:

- * ½ teaspoons Sea Salt granules , Grey Salt or flaked finishing salt
- * 1 teaspoon Culinary Lavender
- * 1 cup Granulated Sugar
- * 4 tablespoons Unsalted Butter
- * ¼ cup Heavy Whipping Cream

Instructions for Chocolate Lavender Fudge:

- * Line a 9 by 9 inch square baking pan with foil. Set aside.
- * Place all ingredients into the top of a double boiler or heatproof metal bowl over a pot of boiling water. Stirring often, allow the chocolate chips and butter to melt and all combine into a smooth, creamy mixture.
- * Spoon the mixture into the prepared pan and smooth top. Cover with plastic wrap and chill in the refrigerator a few hours until set or overnight.

Instructions for Salted Caramel Top:

- * Remove the lavender fudge from the refrigerator to sit at room temperature while the caramel is prepared. In a small bowl mix together the finishing salt and lavender for the top of the caramel; set aside.
- * Place sugar in a heavy saucepan over medium-high heat. Allow sugar to warm until it begins to melt (approximately 5-8 minutes). Begin to stir the sugar to hasten melting and ensure no burning; stir until fully liquefied (approximately 10-12 minutes from starting to heat the sugar).
- * Reduce heat to medium and add the butter. It will splatter to be careful to avoid getting burned. Stir to fully melt and incorporate the butter.
- * Slowly drizzle the cream into the caramel mixture, again it will splatter. Stir to fully mix together. Remove from heat and allow to cool only for 3 to 4 minutes (if it cools longer it will begin to set and not spread on top of the fudge).
- * Spread the caramel on the top of the fudge quickly smoothing it evenly over the top. Quickly sprinkle the salt and lavender mixture on the top of the fudge before it sets. Return to the refrigerator to set for a few hours.
- * Remove the fudge from the refrigerator to cut it. Lift the fudge in the foil out of the 9 x 9 pan. The caramel top will be firm but can be cut and will soften when at room temperature. Cut the fudge into ¾ inch by ¾ inch pieces. I found this is most easily done but cutting a strip of ¾ inch wide fudge and then cutting it into pieces. Wrap in candy foil or serve straight away!

Notes

When removed from the refrigerator the caramel is firm but will allow cutting. Once it sits at room temperature it becomes semi-soft (between firm like a brittle and gooey like a thick sauce), making it easy to eat and easily staying atop the fudge. The recipe may be cut into pieces of any size but I find the richness and beautiful flavoring leaves a 3/4 inch square piece a perfect size.

The two parts of the recipe are very quick to make though each needs a few hours to chill.

Nutrition

Calories: 39kcal | Carbohydrates: 4g | Protein: 0g | Fat: 2g | Saturated Fat: 1g | Cholesterol: 3mg | Sodium: 4mg | Potassium: 29mg | Fiber: 0g | Sugar: 4g | Vitamin A: 35IU | Vitamin C: 0.1mg | Calcium: 11mg | Iron: 0.2mg