



MOMENTS OF TIMELESS PLEASURE™

## GHIRARDELLI PEPPERMINT CHOCOLATE FUDGE

2/3 CUP FULL-FAT COCONUT MILK (FROM A CAN)

2 TABLESPOONS COCONUT OIL

12 OUNCES GHIRARDELLI CHOCOLATE (WORKS WELL WITH THREE 70% EXTRA BITTERSWEET CHOCOLATE BARS OR ONE BAG SEMI-SWEET CHOCOLATE CHIPS FOR A SWEETER FUDGE)

1 TEASPOON VANILLA EXTRACT

MINI CANDY CANES, CRUSHED (ABOUT 15-20)

1. LINE A SMALL BAKING DISH (8X8) WITH PARCHMENT PAPER.
2. ADD THE COCONUT MILK TO A MEDIUM SIZED SAUCEPAN AND BRING TO A SIMMER, STIRRING OFTEN TO AVOID SCORCHING. SIMMER FOR 2 OR 3 MINUTES.
3. ADD THE COCONUT OIL AND STIR UNTIL IT MELTS. ADD THE CHOCOLATE AND STIR UNTIL IT BEGINS MELTING. CONTINUE STIRRING UNTIL THE MIXTURE IS THICK AND WELL-COMBINED.

4. REMOVE FROM HEAT AND STIR IN THE VANILLA AND PEPPERMINT PIECES.
5. POUR INTO THE PARCHMENT-LINED BAKING PAN AND TOP WITH RESERVED PEPPERMINT PIECES.
6. REFRIGERATE UNTIL FIRM (OVERNIGHT) OR FREEZE FOR ABOUT AN HOUR. STORE IN THE FRIDGE FOR UP TO A WEEK.



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