

## CHOCOLATE CINNAMON DOT FUDGE

### INGREDIENTS

For the chocolate layer (bottom)

6 ounces semisweet chocolate, chopped  
3 ounces milk chocolate, chopped  
1/2 can (7.5 ounces) sweetened condensed milk  
3 tablespoons cup heavy whipping cream  
1 teaspoon vanilla  
1/4 teaspoon salt

For the cinnamon layer (middle)

9 ounces cinnamon chips  
1/2 can (7.5 ounces) sweetened condensed milk  
3 tablespoons cup heavy whipping cream  
1 teaspoon vanilla  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt

For the dotted layer (top)

6 ounces semisweet chocolate, chopped  
3 ounces milk chocolate, chopped  
1/2 can (7.5 ounces) sweetened condensed milk  
3 tablespoons cup heavy whipping cream  
1 teaspoon vanilla  
1/4 teaspoon salt  
about 1/2 cup cinnamon chips, frozen

### DIRECTIONS

Spray an 9-inch square pan with cooking spray and then line with parchment paper to create a sling. Place 1/2 cup cinnamon chips in the freezer -- you want them well frozen to make the "dots" in the final step, so freezing them 8 hours in advance is a good idea.

Make the first chocolate layer: In a medium saucepan, heat the semi sweet chocolate, milk chocolate, condensed milk and cream over low heat until melted and smooth. Remove from heat; stir in vanilla and salt. Mixture will be thick. Spread the mixture in the prepared pan. Let cool on the counter for an hour or so, and then cool in the fridge for another 2 hours.

Make the cinnamon layer: In a medium saucepan, heat the cinnamon chips, condensed milk and cream over low heat until melted and smooth. Remove from heat; stir in vanilla, salt and ground cinnamon. Mixture will be thick. Spread the mixture on top of the chocolate layer quickly (otherwise it will re-melt the bottom and get all swirly -- you want a definitive line!). Let cool on the counter for another hour or so, and then cool in the fridge for another 2 hours.

Finally, complete the top layer: In a medium saucepan, heat the semi sweet chocolate, milk chocolate, condensed milk and cream over low heat until melted and smooth. Remove from heat; stir in vanilla and salt. Mixture will be thick. Spread the mixture in the prepared pan and then dot with the frozen cinnamon chips, pointy side down. Do this efficiently so that the cinnamon chips hold their shape. Let cool on the counter for an hour or so, and then cool in the fridge for another 2 hours.

Remove the parchment paper sling to a butting board and cut with sharp knife into 6 rows by 6 rows. Store in airtight container in refrigerator.