

Mackinac Island Fudge

recipe from My Little Michigan Kitchen by Mandy McGovern



Ingredients

- 2 cups granulated sugar
- $\frac{3}{4}$ cup light brown sugar
- 4 ounces unsweetened chocolate, chopped
- 2 tablespoons unsweetened cocoa
- 1 cup heavy cream
- 1 tablespoon light corn syrup
- Pinch kosher salt (Diamond Crystal brand preferred)
- 5 tablespoons unsalted butter, room temperature
- 1 teaspoon pure vanilla extract
- $\frac{3}{4}$ cup toffee bits (Heath Bits o' Brickle)
- Canola oil for brushing pan
- Large surface for scraping and spreading fudge, preferably marble or granite (not wood)
- Flat spatula, pastry scraper, or putty knife
- Digital instant-read thermometer or candy thermometer

Instructions

Brush a large heavy-bottomed saucepan with oil. Add sugar, brown sugar, chocolate, cocoa, cream, corn syrup, and salt to pan. Heat over medium-high heat, stirring almost constantly until temperature reaches 235°F.

Remove from heat and stir in vanilla. Dot surface of mixture with the butter and DO NOT STIR while mixture cools to 120°F.

Once mixture has cooled to 120°F, stir until butter has combined, then stir in toffee bits. Pour out onto marble board, scraping and folding mixture over onto itself until it loses its glossiness. This process of scraping and folding introduces air into the mixture and cools the fudge slowly for a perfectly smooth texture.

Shape into loaf and slice into 1-inch thick slices. Let cool completely before wrapping with waxed paper or parchment and storing in an airtight container at room temperature for up to 2 weeks or in the freezer for up to 6 months. Let come to room temperature before serving.