

## **Mocha Coconut Fudge**

Adapted from How Sweet It Is

*The Cooks Next Door*

12 oz. semisweet chocolate, chopped

12 oz. white baking chocolate, chopped

1 can (15oz) sweetened condensed milk (mine was 14 oz which was no problem), divided  
1 1/2 Tb. espresso powder or instant coffee (I used the latter – two packets of an instant because that's what I had)

1 tsp. vanilla extract

1 1/2 tsp. coconut extract

1 Tb. coconut oil, divided

1/2 c. flaked coconut, toasted (350 degrees for about 10 minutes but watch it carefully so it doesn't burn!)

Line an 8×8 pan with buttered foil.

Add semisweet chocolate to microwave safe bowl and microwave for 30 seconds. Stir and microwave for 30 more seconds. Add in half of the sweetened condensed milk (I eyeballed it), the coffee powder and 1/2 tablespoon (1 1/2 tsp.) of coconut oil. Return to microwave for 30 seconds. Remove and stir. Continue 30 second increments until fully melted and smooth. Stir in the vanilla. Spread evenly in the bottom of the pan. Mixture will be quite thick. Place in the freezer for 30 minutes (or less if your me and you want to hurry).

Add white chocolate to a microwave safe bowl and heat for 30 seconds. Add in remaining condensed milk and coconut oil and return to microwave for 30 seconds. Stir. Microwave 30 more seconds if needed until mixture is completely melted. Add coconut extract and thoroughly combine. Remove fudge from freezer and add white chocolate on top, spreading evenly to coat. Top with toasted coconut, then chill in the refrigerator for 60-90 minutes.

When ready to cut, fill a large cup with hot water or run knife under the tap. Dip a sharp knife into the water, then blot on a towel. Use knife to cut fudge into your desired size of squares.