

Oh, Canada!

from Edith Cummings

Difficulty

Rrrrgh . . . Brains . . .

Ingredients

14 oz/415 mL sweetened condensed milk
16 oz/450 g semi-sweet baking chocolate squares, divided
2 tsp/10 mL vanilla extract, divided
4 tsp/20 mL imitation maple flavoring, divided
1/2 c/60 g walnuts, chopped
8 slices of bacon (rashers), applewood-smoked and cider-cured, cooked and cut into ~.5"/1 cm strips
2 Tbsp/30 mL maple syrup
coarse kosher salt to taste



Chef's Notes

This fudge is layered. The bottom layer is walnutty goodness, then there's a delicious layer of bacon, followed by rich chocolate with a hint of maple, all topped with a dusting of salt.

Feel free to replace imitation maple flavoring with maple extract. I was unable to find maple extract at the supermarket. Apparently the supermarket people think we only want maple things at Christmastime? Silly them. I bet if I actually lived in Canada, I'd be able to find maple extract year-round!

I like to cut my bacon into bits with scissors—I keep a pair in the kitchen just for that.

Store leftover fudge uncovered. If you cover it, the salt melts from the condensation and runs everywhere. It still tastes good, but it's better as crystals on top.

Makes 64 1"/2.5cm x 1"/2.5cm pieces. Prep time: 5 minutes. Cook time: 15 minutes.

Directions

Line an 8-inch square pan with foil.

Divide the condensed milk evenly into two microwave-safe bowls. Add 8 oz of chocolate, broken up, into each bowl.

On full power, microwave one bowl of the chocolate and milk mixture for 45 seconds, then stir. Microwave again for 30 seconds at a time, stirring between each heating, until the chocolate is nearly melted. Stir until it finishes melting, then add 1 tsp vanilla, 2 tsp maple flavoring, and the walnuts. Pour into pan.

Gently arrange the bacon over the first layer of fudge.

Add the maple syrup to the second bowl of milk and chocolate, then heat this mixture in the same way you did the first bowl, adding remaining vanilla and maple flavoring when the chocolate has melted. Pour into the pan, making sure all the bacon is covered.

Sprinkle a scant pinch of kosher salt over the top of the fudge.

Refrigerate for about 2 hours, or until fudge is completely set.

With a sharp knife, slice fudge into 1-inch squares and devour.