

Coffee Candied Bacon Chocolate Fudge

It doesn't get more deliciously indulgent than coffee candied bacon in yummy chocolate fudge.

Ingredients for Coffee Candied Bacon:

8-10 slices of reduced sodium bacon

1 and ½ Tbsp brown sugar

2 tsp finely ground coffee

To make Coffee Candied Bacon:

Line a baking sheet with parchment paper. Place bacon on cookie sheet, no overlap. Lightly sprinkle each side of all bacon with brown sugar and a pinch of finely ground coffee, spread evenly. Place cookie sheet in cold oven. Set oven temperature at 350 degrees Fahrenheit and bake for 20 – 25 minutes. You'll want to keep an extra close eye starting at the 18 minute mark as the thickness of the bacon will determine its doneness. When cooked but not quite completely crispy, remove from oven and place cookie sheet on cooling rack. When completely cooled, roughly chop to the size of chopped nuts.

Ingredients for Chocolate Fudge:

1 and ½ c. semi-sweet chocolate chips

1 and ½ c. dark chocolate chips

1 x 14 oz. can of sweetened condensed milk

Dash of sea salt

1 and ½ tsp vanilla extract

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In a heavy bottom pot, melt chocolate with condensed milk and salt over low heat. Stir in $\frac{3}{4}$ amount of Coffee Candied Bacon and vanilla. Remove from heat and pour half of mixture into a parchment paper lined 8 x 8 inch baking square pan. Top with remaining Coffee Candied Bacon and a pinch or two of coarse sea salt. Chill for at least 2 hours and when firm, turn out onto cutting board. Remove parchment paper and cut into squares. Store loosely covered at room temperature.

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