Chocolate Lavender Fudge

Ingredients

6 oz. white chocolate chips

*1 Tbsp. dried culinary lavender, finely ground

**Two 14-oz. cans sweetened condensed milk, divided

7 Tbsp. butter, divided

Purple food color (optional)

One 12-oz. package semi-sweet chocolate chips

Fresh mint for garnish (optional)

Directions

Coat a 9 x 9" baking dish with cooking spray; set aside.

Put white chips in a heavy glass bowl. Sprinkle ground lavender over chips and pour half of a can of sweetened condensed milk over top. Add 3 tablespoons butter, then place in microwave. Cook for 3 minutes on medium, stopping every minute to stir until chips have completely melted. Remove from microwave and, if desired, add 1 drop of purple food color. Stir well to incorporate color. Spread fudge into prepared pan; set aside.

Empty semi-sweet chocolate chips into a separate clean, heavy glass bowl. Open second can of sweetened condensed milk and pour the entire contents over the chocolate chips. Add remaining butter on top and transfer to the microwave. Cook on medium for 3 minutes, stopping every minute to stir until chips have completely melted. Remove from microwave and stir well before pouring mixture over top of lavender fudge. Spread out evenly with a rubber spatula. Place in the refrigerator for 2 hours or until set. Once fudge has hardened, remove from fridge, cut into desired shapes, garnish with fresh mint if desired, and enjoy!

*Culinary lavender can be found at specialty food stores, tea and spice shops, or online.
**Pour remaining sweetened condensed milk into a jar with a tight-fitting lid and store in the refrigerator for up to one week.