

BANANA WALNUT CHOCOLATE CHUNK FUDGE

INGREDIENTS:

3 cups (510 g) high-quality white chocolate chips
1 (14-ounce/396 g) can sweetened condensed milk
¼ cup (57 g) unsalted butter
¼ to ½ teaspoon (1.25 to 2.5 mL) LorAnn Super-Strength Banana Flavor
1 to 2 drops yellow food coloring (optional)
½ cup (57 g) chopped walnuts
½ cup (85 g) dark chocolate chunks (60% cacao or higher), divided
⅛ teaspoon salt



DIRECTIONS:

1. Prepare the pan: Line an 8 × 8-inch baking pan with parchment paper, leaving an overhang on two sides for easy removal.
2. Melt the base: Combine the white chocolate chips, sweetened condensed milk, butter, and salt in a medium saucepan over low heat. Stir constantly until the white chocolate is melted and the mixture is smooth. Avoid overheating.
3. Add flavor and color: Remove the saucepan from the heat. Stir in ¼ teaspoon LorAnn Super-Strength Banana Flavor and the yellow food coloring, if using. Once thoroughly combined, taste the mixture and add additional Banana Flavor, up to ½ teaspoon total, if a stronger banana flavor is desired.
4. Add the walnuts and chocolate: Allow the mixture to cool for 2 to 3 minutes, stirring occasionally, before folding in the chopped walnuts and half of the dark chocolate chunks. This brief cooling period helps prevent the chocolate chunks from melting completely into the warm fudge.
5. Spread and top: Immediately spread the mixture evenly in the prepared pan. Sprinkle the remaining dark chocolate chunks over the top and gently press them into the surface.
6. Chill and cut: Refrigerate for at least 2 hours, or until completely firm. Lift the fudge from the pan using the parchment overhang. For clean cuts, use a sharp knife to cut into 36 squares.

Baker's Notes & Variations

Milk Chocolate Variation: Dark chocolate provides a bittersweet contrast to the sweet banana and white chocolate base, but milk chocolate chunks can be substituted for a sweeter flavor.

For the Best Chocolate Chunks: Allowing the fudge mixture to cool briefly before adding the chocolate helps the chunks retain their shape. Don't wait too long, however, or the fudge may begin to set before it is spread in the pan.

Storage: Store the fudge in an airtight container in the refrigerator for up to 1 week. For longer storage, freeze in an airtight container with parchment or waxed paper between layers. Thaw in the refrigerator before serving.