

## COCONUT CRUNCH FUDGE

### INGREDIENTS

12 oz semi-sweet chocolate chips (1 bag)  
6 oz butterscotch chips (1/2 bag)  
1 can condensed milk  
1 tablespoon coconut extract  
1 tablespoon butter  
1/2 teaspoon salt  
1 1/2 cup toasted coconut (reserve some to sprinkle on top)  
1/2 cup Graham Crackers, broken into 1/4 inch pieces

### DIRECTIONS

Prepare a 13x9 inch baking pan with a foil sling. Spray lightly with baking spray.

In a 300F oven, toast coconut on a baking sheet for 10-12 minutes or until golden brown. Be careful not to let it burn.

In a metal bowl over simmering water (or a double boiler), melt chocolate and butterscotch chips. Add in condensed milk, butter, salt and coconut extract and combine well.

Remove chocolate mixture from the heat and stir in the toasted coconut and graham cracker pieces. Save some for decorating.

Press mixture into prepared baking pan. Decorate with toasted coconut and graham crackers. Refrigerate for 4 to 6 hours before lifting sling from pan and cutting into 1 1/2 inch pieces.