

CHOCOLATE FUDGE

FROM MAITE GOMEZ-REJÓN

INGREDIENTS

- 1 (14-ounce) can sweetened condensed milk
- 10 ounces chocolate chips of choice (dark, milk or semisweet)
- 1 teaspoon vanilla extract
- pinch salt



1. Line an 8 or 9-inch square pan with parchment paper letting the edges of the paper hang over the sides of the pan.
2. Combine the sweetened condensed milk, chocolate chips, vanilla and pinch salt in a large bowl placed over a double boiler. Stir until the chocolate has melted and the mixture is smooth. (This step can also be done in a microwave in 30-second intervals.)
3. Pour the mixture into the prepared pan and chill until firm – at least 2 hours.
4. Lift the fudge out of the pan and cut into small squares with a sharp knife.

Makes about 2 dozen 1-inch squares

Equipment needed:

8 or 9-inch square pan, parchment paper, large bowl, large saucepan or microwave, stirring spoon, knife



Pinhole camera photo by Stacie Brennan

Maite Gomez-Rejón is the founder of ArtBites. She has dedicated her career to exploring the nexus of art and culinary history through lectures, cooking classes, and tastings presented in museums across the country and through videos on her YouTube channel – ArtBites: Cooking Art History.

For more info visit www.artbites.net.

Share your photos and tag us on social media at @LUArtGalleries for a chance to win a restaurant gift card.

Taste of Art weaves culture and history together by pairing cuisine and recipes from the local SouthSide Bethlehem community with works of art from LUAG's permanent collection. Through interactive lectures, DIY-at-home tastings, storytelling, and discussion, individuals of all ages and backgrounds will experience the intersection of art, cultural heritage, and cuisine. Interactive lectures and cooking demos are offered in partnership with Maite Gomez-Rejón of ArtBites.net.



(1) **Lydia Panas**. *Chocolate #19* from *Chocolate Dark*. 2017. Archival pigment print. (2) **Carlos Jurado**. *Untitled*. c. 1990's. Chromogenic print from pinhole camera. (3) **Lydia Panas**. *Chocolate #3* from *Chocolate Dark*. 2017. Archival pigment print.



Chocolate Fudge Through The Lens Of A Pinhole Camera

Scan the QR code to watch the video online or visit www.luag.org/videos

Join Maite Gomez-Rejón of Art Bites and Stacie Brennan of Lehigh University Art Galleries (LUAG) as they explore the history of chocolate while making homemade fudge, and then create a pinhole camera with their smartphones to take still life photos inspired by the beautiful work of photographers Carlos Jurado and Lydia Panas in the LUAG Collection. Lydia Panas' work is currently on view in the exhibition *Hear Me Roar: Women Photographers* through May 27, 2022.

Smartphone Pinhole Camera

Supplies:

- Smartphone
- Needle
- Small piece of cardboard
- Scotch Tape



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