

Cookies & Cream Fudge

INGREDIENTS:

- 2 2/3 cups Granulated Sugar
- 1 cup Butter
- 1 1/3 cups Heavy Cream
- 1/4 tsp Salt
- 1 pound Bright White Candy Coating
- 4 cups Mini Marshmallows
- 1 tsp Clear Vanilla
- 1/2 tsp Cookies & Cream Flavor
- White Food Coloring, if desired
- 2 cups Oreo Pieces
- Edible Glitter

TOOLS FROM CKSA:

- 9" Square Pan
- Pan Grease
- Pastry Brush
- Parchment
- Measuring Cups
- Measuring Spoons
- Thermometer
- Spatula
- Hot Pad
- Wooden Spoon
- Dust Pump



DIRECTIONS: continued on next page

1. Start by brushing pan grease into a 9" square pan. Once completely covered, place a piece of parchment into your pan.
2. In a large saucepan, combine the granulated sugar, butter, heavy cream & salt.
3. Cook this mixture until it reaches 238° without stirring-- make sure to use a candy thermometer for this step.
4. Cooking the mixture to this temperature may take 20+ minutes.
5. Once the mixture has been brought up to temperature, add the mini marshmallows & candy coating-- stir until well blended.
6. Add in the clear vanilla & cookies & cream flavoring-- stir.
7. Next, add in a generous squeeze of white food coloring, if desired. Also add in the Oreo cookie pieces & stir.
8. Many times, at this point, the fudge will begin

to break-- this has happened if you see your butter separating from your fudge mixture. Take the following steps to help fix it:

9. Sometimes, beating the mixture with a wooden spoon will pull it back together.
10. If that does not work, place the mixture into a large mixing bowl & place it over a double boiler on the stove. Make sure to mix the fudge to prevent burning.
11. Once the fudge starts to come back together slightly, mix the fudge on a stand mixer using the paddle attachment. Once it has been beaten long enough, all of the butter should be incorporated.
12. Pour the now fixed fudge into your prepared pan & add edible glitter and more Oreo cookie pieces if desired.
13. Allow the fudge to cool completely.
14. Cut the fudge into squares.
15. Store in an air tight container at room temperature for 2 weeks, in the refrigerator for 3-4 weeks, or in the freezer for up to 3 months.