

Key Lime Fudge

INGREDIENTS:

- 1 pound Real White Chocolate
- Green Candy Color
- 14 ounces Sweetened Condensed Milk
- 1tsp Key Lime Flavor
- 1/2 tsp Tart & Sour Flavor
- White Candy Coating
- 12 drops Key Lime Flavor
- 12 drops Tart & Sour Flavor
- Cocoa Lite Candy Writer
- Paramount Crystals, as needed



TOOLS FROM CKSA:

- Spatula
- Parchment
- 7"x7" Pan
- Sucker Sticks & Straws
- Edible Stars
- Red & White Decorations
- Cookie Cutters

DIRECTIONS:

1. Melt white chocolate & add green candy color along with 1 teaspoon Key Lime Flavor & 1/2 teaspoon Tart & Sour Flavor.
2. Add the sweetened condensed milk & blend well.
3. Pack into a parchment-lined pan.
4. Let set until firm.
5. To make into Christmas trees, cut out using cutters.
6. Melt white candy coating. Add 12 drops key lime concentrated flavor and 12 drops tart and sour. Add a small amount of green candy color.
7. If coating seems thick, add paramount crystals.
8. Place a sucker stick into the end of the Christmas tree & dip into green flavored chocolate. Shake off any excess & stick into Styrofoam to dry.
9. While the coating is slightly tacky, add on the star & ornament decorations.
10. Use a brown candy writer to add on the trunk.