

# Orange Cream Fudge

## INGREDIENTS:

- 3 cups Granulated Sugar
- 2/3 cup Heavy Cream
- 3/4 cup Butter
- 7 ounces Marshmallow Cream
- 3/4 pound White Candy Coating
- 1tbsp Orange Flavoring
- Orange Food Coloring

## TOOLS FROM CKSA:

- 9x9 pan
- Thermometer



## DIRECTIONS:

1. Butter a 9" x 9" pan.
2. In a heavy saucepan, combine sugar, cream and butter. Mix well. Bring to a boil.
3. Cook to 240°. Remove from heat & pour into a new container. Do not scrape the sides while pouring or the fudge may become grainy.
4. Stir in marshmallow cream. Allow to cool some what.
5. Add melted white chocolate.
6. Set aside one cup of the mixture. Add orange extract and food color to the remaining mixture.
7. Pour orange mixture into a buttered pan. Pour white mixture on top and marbleize.
8. Chill for 1 hour in the fridge. Cut into squares.
9. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.