

Super Fudge

INGREDIENTS:

- 2 cups Brown Sugar
- 1 cup Granulated Sugar
- 1 cup Heavy Cream
- 1/2 cup Butter
- 2 cups Marshmallow Cream
- 1 1/2 cups finely chopped Semi-Sweet Chocolate
- 1 1/2 cups finely chopped Butterscotch Candy Coating
- 2 cups Chopped Nuts
- 1 tsp Vanilla

TOOLS FROM CKSA:

- Thermometer
- Wooden Spoon
- Parchment Paper
- 9x9 Pan



DIRECTIONS:

1. Combine sugars, heavy cream and butter in a large saucepan. Cook to 234°.
2. Remove from heat and let bubbles subside.
3. Add marshmallow cream, semi-sweet chocolate and butterscotch candy coating. Stir until well blended.
4. Stir in nuts and vanilla.
5. Pack into a parchment-lined or buttered 9-inch square pan.
6. Cut into squares when cool.
7. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.