

White Fudge

INGREDIENTS:

- 2 2/3 cups Granulated Sugar
- 1 cup Butter
- 1 1/3 cups Heavy Cream
- 1/4 tsp Salt
- 1 pound chopped White Candy Coating
- 4 cups Miniature Marshmallows
- 1 tsp Vanilla



TOOLS FROM CKSA:

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

DIRECTIONS:

1. Combine sugar, butter, heavy cream and salt in a large saucepan. Cook to 238° without stirring.
2. Remove from heat and add candy coating, marshmallows and vanilla. Stir until well blended. Stir in vanilla.
3. Pack into a parchment-lined or buttered 9-inch square pan.
4. Cut into squares when cool. Makes approximately 81 pieces
5. To make Maple Pecan Fudge: Make recipe above except substitute 1 1/2 teaspoons maple flavor for vanilla flavor. Fold in pecans after flavor is added.
6. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.