

Diane's Fudge Recipe

Lemon Fudge. - I have also made:

maple pecan , pistachio almond, coconut rum, banana walnut, chocolate/ peanut butter- (use peanut butter chips and choc chips, make seperately then layer and swirl) cherry almond with chocolate - make cherry almond fudge, (use finely chopped dried cherries) cool in ref. for 30 min. Then melt chocolate chips and pour and spread a thin layer on top. tastes like chocolate covered cherries. salted caramel (use 1/2 tsp sea salt) coffee flavor fudge is also great. Layered salted caramel with both chocolate and coffee fudge and was delicious.OR make up your own flavors!

RECIPE

1 tsp butter - use to butter foil lined 9 x 9 pan

Cook on LOW heat:

Rest of stick of butter. Two 12 oz bags of white choc chips
2/3 c sweetened condensed milk. 2/3 c marshmallow creame
3 tsp lemon extract or whatever flavor u r making.
start with 2 tsp Nd taste before adding more extract.

Melt butter on LOW heat , then add white choc chips. Stir continually and add sweet cond milk. Cook for about 10 min stirring continually. Stir in marshmallow cream and lemon extract and cook another 3 minutes. Should be smooth and glossy.

Pour into buttered, foil lined pan and cool to room temp, then put in refrigerator to harden for a few hours. Take out and lift foil with fudge out. Peel off tin foil. Cut into squares. Place in covered plastic dish or zip lock baggies. Very rich!

NOTE; new directions...y ou can make TWO batches from recipe above. I've been experimenting. Use 1/2 of whole recipe to make batch....1/2 of the butter, 1/2 of the sweetened cond milk, 1/2 of the jar of marshmallow cream, one bag white choc chips. Works best when u use very low heat. Make and poured into a foil lined meat loaf pan. Makes one nice large piece that when cooled can be cut into lots of smaller pieces. This way u can get two flavors from one recipe. Make sure u let sit out to cool, THEN put in ref. to get hard.

Found that Walmart had best selection of flavor extracts, had Watkins and other brands. You must use extracts for flavors as others(like lemon juice) will curdle fudge.

NJOY!!!!

Sent from my iPad

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