

COTTON CANDY FUDGE

INGREDIENTS:

2 cups sugar
3/4 cup unsalted butter
2 cups white chocolate chips
1 (7 ounce) jar of marshmallow creme
3/4 cup heavy whipping cream
1-2 teaspoons LorAnn Cotton Candy Super-Strength Flavor
3-4 drops each LorAnn Liquid Gel Food Colors in pink and purple
3/4 cup Mermaid Glam Sprinkle Mix by Sprinkle Pop - optional for decorating



DIRECTIONS:

1. Line a baking dish with parchment paper and lightly spray with cooking spray. Set aside.
2. Combine sugar, butter, and heavy whipping cream in a large pot over medium heat.
3. Stir continuously until the sugar is completely dissolved and the sugar mixture begins to boil. Immediately remove the sugar mixture from heat.
4. Stir in the white chocolate chips and marshmallow creme and mix until the fudge is smooth. Stir in cotton candy flavoring.
5. Pour about half the fudge into a heat-safe bowl. Add pink liquid gel food coloring into the bowl with fudge and stir until the color is consistent throughout.
6. Add purple liquid gel food coloring into the remaining half of the fudge still in the pot and stir until the color is consistent throughout.
7. Drop dollops of pink fudge scattered across the pan. Then drop dollops of purple fudge next to the pink fudge in the pan. Repeat dropping dollops of fudge into the pan until all of the fudge has been transferred.
8. With a butter knife, swirl the two fudge colors together gently.
9. Cover fudge with sprinkle mix. - optional
10. Place the fudge into the fridge to set about 2-3 hours.

11. Cut fudge into squares and serve.

*Makes approximately 64 pieces of fudge depending on size. Store in an airtight container for 1-2 weeks or 3-4 weeks in the fridge.

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