

# Eggnog Fudge

## Ingredients

3 cups sugar  
1 5-ounce can evaporated milk  
3/4 cup butter  
12 ounces Vanilla Flavored Candy Wafers  
1 1/2 cups marshmallow crème  
1/2 teaspoon LorAnn Eggnog Super Strength Flavor  
Ground nutmeg, optional  
Candy Thermometer - optional



## Directions

1. Line a 9" x 13" pan with foil.
2. Combine sugar, milk and butter in a large, heavy saucepan. Heat to boiling, stirring constantly for 4 minutes, or until candy reaches the soft-ball stage (234°F). Remove from heat. Add Vanilla flavored wafers and marshmallow crème; stir until melted. Stir in eggnog flavoring.
3. Pour into prepared pan and sprinkle top of fudge with ground nutmeg, if desired. Cool at least 4 hours and cut into squares.

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