

# FALL-APPROVED FUDGE

Serving Size: Makes 48 small squares

## INGREDIENTS

2 Tbsp unsalted butter  
5 oz. can evaporated milk  
1 ½ cups granulated sugar  
¼ tsp salt  
11–12 oz. bag white chocolate chips  
2 cups mini marshmallows  
¾ tsp LorAnn Oils Super-Strength Maple Flavor  
48 whole pecans, optional

## Equipment:

Candy thermometer



## INSTRUCTIONS

*Note: Before making candy, it's always a good idea to test the accuracy of your thermometer. To do this, fill a pot with water and clip on the thermometer. Bring the water to a boil. At sea level, water boils at 212°F; if the reading on your thermometer is higher or lower, take the difference into account when testing the temperature of your sugar syrup. Have all ingredients and tools assembled and within easy reach of the stove. Metal spoons and measuring utensils are recommended.*

1. Line an 8x8-inch pan with foil. Set aside.
2. In a heavy-duty saucepan, combine butter, evaporated milk, sugar, and salt. Bring mixture to a boil over medium heat, stirring constantly. Boil for 4–5 minutes, stirring constantly to prevent candy from scorching. Cook to the soft ball stage, about 238° F.
3. Remove from heat. Stir in white chocolate chips, marshmallows, and LorAnn Oils Maple Flavor until mixture is smooth and marshmallows are completely melted.
4. Pour into prepared pan. If desired, top fudge with pecans, spacing about ½-inch apart, pressing down to adhere.
5. Refrigerate until firm. Cut into squares.