



# Root Beer-y Good Fudge

## INGREDIENTS

- 3 cups granulated sugar
- $\frac{3}{4}$  cup unsalted butter
- 1 cup heavy cream
- 2 cups white chocolate chips (preferably made with cocoa butter)
- 1  $\frac{1}{2}$  cups marshmallow cream
- 1  $\frac{1}{2}$  tsp LorAnn Oils Super-Strength Root Beer Flavor
- LorAnn Oils Brown Liquid or Gel Food Coloring, if desired

### Equipment:

Candy thermometer



## INSTRUCTIONS

*Note: Before making fudge, it's always a good idea to test the accuracy of your thermometer. To do this, fill a pot of 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 fudge. Have all ingredients and tools assembled and within easy reach of the stove. Metal spoons and measuring utensils are recommended.*

1. Line a 9" x 13" pan with parchment paper.
2. In a large saucepan over medium heat, stir the sugar, butter, and cream until the sugar dissolves and mixture begins to boil. Clip on candy thermometer, making certain it does not touch the bottom of the pan, and cook, stirring occasionally, to the soft-ball stage (about 238°F).
3. Remove from heat and add the white chocolate chips and marshmallow cream. Stir vigorously until smooth.
4. Pour half of the fudge into the prepared pan.



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## INSTRUCTIONS (Cont.)

5. Add LorAnn Oils Root Beer Flavor and LorAnn Oils Brown Liquid or Gel Food Coloring, if desired, into the remaining mixture and stir to combine. Pour on top of the first mixture in the pan.
6. Cool fudge to room temperature and chill until set. Cut into squares. Store in refrigerator in an airtight container.

