

Candy Cane Swirled Fantasy Fudge

written by The Recipe Exchange | December 2, 2017

Ingredients

3 cups sugar
 $\frac{3}{4}$ cup butter
 $\frac{2}{3}$ cup half and half
12 ounces white chocolate chips
1 7- ounce jar marshmallow creme
 $\frac{1}{2}$ cup finely crushed candy canes or peppermint candies
1 teaspoon peppermint extract
2 teaspoons red food coloring

Directions

Line 9-inch square pan with foil, with ends of foil extending over sides. Spray pan with cooking spray and rub with a paper towel. Set aside. Also spray a small thin-bladed knife with cooking spray (a butter knife works well for this). Set aside.

Combine sugar, butter and half and half in a sauce pan (at least 3 quart-size) over medium heat until mixture comes to a full rolling boil, stirring constantly (don't mistake bubbling at the edges for a full boil). Cook for exactly 4 minutes, stirring constantly. Remove from heat.

Add white chocolate chips and allow to sit for 1 minute, then stir until all chocolate is melted and mixture is smooth. Add marshmallow creme and peppermint extract. Stir again until smooth and well mixed.

Sprinkle peppermint over the top and gently fold it into the chocolate mixture. Stir just until combined (if you stir too much at this point, mixture will turn pink and the final product won't be as pretty.)

Pour approximately half of mixture into prepared pan. Spread to cover bottom. Using a small spoon, sprinkle 1 teaspoon of the red food coloring in random drops over the surface of the fudge. Quickly pour the other half of the fudge mixture over the red food coloring. Spread evenly. Drizzle the other teaspoon in random drops over the top.

Using the side of the prepared knife, run it back and forth through fudge creating a swirled pattern. Once you get a pretty swirly pattern, stop. If you swirl too much the whole mixture will turn pink. Cool completely (if you're in a hurry, like I usually am, refrigerate fudge till cool). Use the foil handles to lift fudge from pan before cutting into squares.