

Orange Creamsicle Fudge

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Ingredients

3 cups sugar
3/4 cup butter
2/3 cup heavy cream
7 ounces marshmallow cream
11 ounces white chocolate chips
3 teaspoons orange extract
10 drops orange food coloring (more if you want it a darker shade)

Directions

Grease a 9 x 13 inch glass pan.

In a saucepan over medium heat combine the sugar, butter, and heavy cream. Heat to the softball stage which is about 235 degrees F, stirring constantly.

Remove from heat and stir in the marshmallow cream and white chips. Stir until the white chips are well blended and melted.

Reserve 1 cup of the mixture and set aside in another bowl.

Add orange extract and food coloring to the remaining mixture left in the saucepan. Stir well and pour into the greased 9 x 13 inch pan.

Then pour or drizzle the reserved white mixture that you set aside over the orange fudge. With a knife swirl it into the fudge back and forth.

Refrigerate until set, about 2 hours. Then cut into squares and serve.

This can be stored in the fridge in an airtight container for a few weeks.