# Lemon Fudge

written by The Recipe Exchange | October 4, 2017

**Ingredients**

1 1/2 cups sugar
2/3 cups whole milk or cream
1/2 stick of butter
2-3 drops yellow food coloring (if desired)
10 oz. white chocolate chips
1 tbsp. lemon extract
1 tsp. lemon zest (optional)

**Directions**

Grease a small plate or pan with butter or cooking spray, and set aside.

Mix together sugar, milk, butter, and food coloring in medium-sized pan. Bring mixture to a boil over medium-high heat.

Boil for 5 minutes without stirring. Actually I boiled it for 6 minutes the first time and it set up right away but it was a little riskier. If you want to be safe just do 5 minutes and then expect it to take longer to completely set.

Remove from heat and stir until smooth. Stir in white chocolate chips until melted. Stir in lemon flavoring (you might have to do this to taste, because if your fudge is still hot some of the flavoring will burn off). Stir in lemon zest if desired.

Spread in prepared dish.

Let cool, then cut into pieces.