

Orange Fantasy Fudge Recipe

written by The Recipe Exchange | December 2, 2017

Ingredients

1-1/2 teaspoons plus 1/2 cup butter, softened, divided
1-1/2 cups sugar
1 can (5 ounces) evaporated milk
2 cups (12 ounces) semisweet chocolate chips
1 jar (7 ounces) marshmallow creme
3 teaspoons orange extract
1 teaspoon vanilla extract

Directions

Line a 9-in. square pan with foil; grease the foil with 1-1/2 teaspoons butter and set aside. In a heavy saucepan, combine the sugar, milk and remaining butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil; boil for 5 minutes; stirring constantly.

Reduce heat to low; stir in chocolate chips and marshmallow creme until melted and blended. Remove from the heat; stir in extracts. Pour into prepared pan. Refrigerate overnight or until firm.

Using foil, lift fudge out of pan; carefully peel off foil. Cut fudge into 1-in. squares. Store in the refrigerator. Yield: 2-1/4 pounds.