

WATERMELON FUDGE

INGREDIENTS:

- 3 cups granulated sugar
- ¾ cup unsalted butter
- ⅔ cup whipping cream
- ¼ teaspoon salt
- ½ teaspoon LorAnn Watermelon Super-Strength Flavor
- 12 ounces white chocolate chips
- 7 ounces marshmallow crème/fluff
- LorAnn pink and green food coloring
- ⅓ cup mini semi-sweet or milk chocolate chips



DIRECTIONS:

1. Line a 9" x 9" pan with foil and spray with non-stick cooking spray.
2. Place the sugar, butter, cream and salt in a 2 or 3-quart saucepan and bring to a boil over medium heat, stirring frequently. Bring mixture to a boil and boil for 4 minutes, stirring constantly.
3. Remove pan from heat and immediately add the white chocolate chips, marshmallow crème/fluff and Watermelon Super-Strength Flavor, stirring vigorously until well combined. Divide ¼ of the fudge into a small bowl and remaining fudge into another bowl. Dye the small bowl of fudge green and the larger batch pink.
4. Pour the green fudge into the prepared pan and spread evenly with a spatula. Layer the pink fudge on top. To get the look of watermelon seeds, sprinkle mini chocolate chips on top and press down gently to adhere.
5. Cool fudge at room temperature for several hours. When fudge is fully set, slice into small squares and serve.

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