

EGGNOG FUDGE

INGREDIENTS:

3 cups sugar
1, 5 ounce can evaporated milk
¾ cup butter
12 ounces Vanilla Flavored Candy Wafers
1 ½ cups marshmallow crème
½ teaspoon LorAnn Egnog Super-Strength
Ground nutmeg, optional
Candy Thermometer - optional



DIRECTIONS:

1. Line a 9x13-inch pan with foil.
2. Combine sugar, milk and butter in a large, heavy saucepan. Heat to boiling, stirring constantly for 4 minutes, or until candy reaches the soft-ball stage (234°F). Remove from heat. Add Vanilla flavored wafers and marshmallow crème; stir until melted. Stir in eggnog flavoring.
3. Pour into prepared pan and sprinkle top of fudge with ground nutmeg, if desired. Cool at least 4 hours and cut into squares.