

FANTASY FUDGE

CLARK BURGERT-- DIY Jrs --Ford County

JET-PUFFED MARSHMALLOW CREME JAR RECIPE

YOU WILL NEED

- 3 C SUGAR:
- $\frac{3}{4}$ C BUTTER
- 1 SMALL CAN EVAPORATED MILK (5 OZ)
- 3 PKS (4 OZ EACH) BAKER'S SEMI SWEET CHOCOLATE (CHOPPED)
- 1 JAR (7 OZ) :MARSHMALLOW CREME
- 1 C CHOPPED NUTS (OPTIONAL)
- 1 tsp VANILLA

DIRECTIONS

LINE A 9-INCH SQUARE PAN WITH FOIL WITH ENDS OF FOIL EXTENDING OVER SIDES. BRING SUGAR, BUTTER, AND EVAPORATED MILK TO FULL ROLLING BOIL IN A LARGE SAUCE PAN OVER MEDIUM HEAT. STIRRING CONSTANTLY COOK FOR 4 MIN. OR UNTIL CANDY THERMOMETER READS 234 F. STIRRING CONSTANTLY REMOVE FROM HEAT. ADD CHOCOLATE AND MARSHMALLOW CREME. STIR UNTIL MELTED. ADD VANILLA AND MIX WELL. POUR INTO PREPARED PAN. SPREAD TO COVER BOTTOM OF PAN. COOL COMPLETELY. USE FOIL HANDLES TO LIFT FUDGE FROM PAN BEFORE CUTTING INTO SQUARES.

Chocolate Fantasy Fudge

What went well? Nice gentle boil and didn't scorch the butter and sugar (that has happened before and is easy to do)

Any challenges? Finding all the ingredients. COVID 19 has made finding certain items tough. I always use C&H sugar (other brands don't melt as well), Jet Puff Marshmallow Creme, and Carnation Milk. Nestle Chocolate Chips have been the hardest to find. But all is good and it came together.

What could be done differently? Buy ingredients earlier....didn't put COVID 19 in to the equation and with the delay in State Fair decision really didn't plan well.

What I learned? Stir, stir, stir and have a backup person to stir while your arm rests! Lol Patience waiting for proper temp of boiling milk, butter, and sugar! Plan ahead especially if a pandemic is taking place.