

Marbled Orange Fudge

Source: Quick Cooking Sept/Oct 2001 (Diane Wampler)

Prep/Cooking Time: 30-60 minutes

INGREDIENTS:

1 1/2 tsp + 1 C butter	3 C sugar
1 package (10-12 oz) vanilla OR white chips	3/4 C whipping cream
1 jar (7 oz) marshmallow cremè	3 tsp orange extract
12 drops yellow food coloring	5 drops red food coloring

DIRECTIONS:

Grease 13x9x2" pan with 1 1/2 tsp butter. In a heavy saucepan, combine sugar, cream & remaining butter. Cook & stir over low heat till sugar is dissolved. Bring to boil - cook & stir 4 more minutes. Remove from heat; stir in chips & marshmallow cremè till smooth.

Remove 1 C & set aside. Add orange extract & food colorings to remaining mixture - stir till blended. Pour into prepared pan. Drop reserved marshmallow mixture by tablespoonsful over top - cut through mixture with a knife to swirl. Cover & refrigerate till set. Cut into squares.

Yield: about 2 1/2 pounds