# [http://thumbs.dreamstime.com/thumbimg_486/1268647500R1lkv9.jpg](http://www.dreamstime.com/stock-photos-fudge-image13431413) [http://thumbs.dreamstime.com/thumbimg_486/1268647500R1lkv9.jpg](http://www.dreamstime.com/stock-photos-fudge-image13431413)

# Million Dollar Fudge

**From the Kitchen of:** Great-Grandma Phelan

**Servings:**

**Prep Time:** **Bake Time:** 2 Hour **Bake Temp:**

**Ingredients:**

* 7 oz. marshmallow crème.
* 12 oz. white chocolate chips (1 bag)
* 1 cup granulated sugar
* 2/3 cup heavy cream
* 12 Tbsp salted butter
* 3 teas orange extract
* 3 drops red food coloring
* 5 drops yellow food coloring (suggested)

Line a 9 inch square pan (or 13 x 8 for thinner pieces) with foil and spray with cooking spray. Place marshmallow crème and butter in saucepan. Turn heat to medium and cook, stirring once or twice, until mixture reaches 235 F. Remove from heat immediately and pour hot cream mixture into mixing bowl with chips and marshmallow crème. Stir well with a wooden spoon – mixture might look slightly stretchy and unappetizing, but don’t worry, it will smooth out.

Remove 1 cup mixture and set aside. Stir orange extract and a few drops of each color food coloring into mixture which remains in bowl: stir until it reaches a lovely orange hue. Pour orange mixture into prepared pan. Pour or spoon white mixture on top. Drag a knife through both to make swirls. Using a sheet of foil, press down slightly to smooth top.

Let cool to room temperature (about 40 minutes) then chill for one hour or until set. Lift fudge from pan using foil handles and using a large knife, score into squares.