



RECIPE

ORANGE CREAM FUDGE

Inspired by: Orange Lake Resort Marketplace Fudge

INGREDIENTS

- 3 cups sugar
- 1 envelope unflavored gelatin
- 1 cup whipping cream
- Pinch salt
- 1 cup unsalted butter
- 12 ounces good quality white baking chocolate, chopped
- 1 7 ounce jar marshmallow creme
- 1 teaspoon orange extract
- ½ teaspoon vanilla bean paste
- Pinch ground nutmeg
- Round red candies

PREP TIME **20 mins**

COOK TIME **N/A**

SERVINGS **72**

NOTES **Chill Overnight**

DIRECTIONS

Step 1

Line a 13x9x2-inch baking pan with parchment paper; set aside.

Step 2

In a large saucepan, combine the sugar and gelatin. Stir in cream and salt. Add butter. Cook and stir over medium heat until the butter melts and sugar is dissolved. (The mixture will just begin to simmer.) Remove from the heat. Add the chocolate, marshmallow creme, orange extract, vanilla bean paste, and nutmeg. Stir until no fluffs of creme remain. Pour into prepared pan.

Step 3

Cover loosely and chill overnight. When fudge is firm, use parchment to lift it out of pan. Cut into diamond-shaped pieces. Top each with a red candy, if desired. Store, tightly covered, in the refrigerator for up to 3 weeks.

COURTESY: **Better Home & Gardens** (see original recipe [here](#))