

INGREDIENTS:

BUBBLE GUM FUDGE

20 ounces premium white chips
1 can (14 oz.) sweetened condensed milk (not evaporated milk)
1 teaspoon LorAnn Bubble Gum Super-Strength Flavor



DIRECTIONS:

- 1. In a large microwaveable bowl, combine sweetened condensed milk with premium white chips.

 Microwave on high for 1-1/2 minutes to melt chips. After cooking, stir until you have a smooth texture.
- 2. Add bubble gum flavoring and stir thoroughly.
- 3. Add red food coloring and blend color evenly.
- 4. Pour and spread into wax paper-lined 9-inch square pan.
- 5. Chill for 4 hours or until firm.
- 6. Turn fudge onto cutting board, peel off paper and cut into squares.
- *Store in an airtight container in a cool place

