

## **INGREDIENTS:**

## **EGGNOG FUDGE**

3 cups sugar

1.5 ounce can evaporated milk

3/4 cup butte

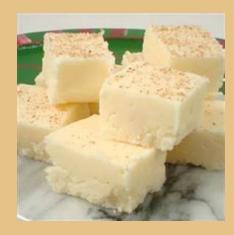
12 ounces Vanilla Flavored Candy Wafers

1½ cups marshmallow crème

½ teaspoon LorAnn Eggnog Super-Strength

Ground nutmeg, optiona

Candy Thermometer - optional



## **DIRECTIONS:**

- 1. Line a 9x13-inch pan with foil.
- 2. Combine sugar, milk and butter in a large, heavy saucepan. Heat to boiling, stirring constantly for 4 minutes, or until candy reaches the soft-ball stage (234°F). Remove from heat. Add Vanilla flavored wafers and marshmallow crème; stir until melted. Stir in eggnog flavoring.
- 3. Pour into prepared pan and sprinkle top of fudge with ground nutmeg, if desired. Cool at least 4 hours and cut into squares.