

SPUMONI FUDGE

INGREDIENTS:

FOR CHOCOLATE LAYER:

8 ounces semi-sweet chocolate chips
9 ounces sweetened condensed milk
1 tablespoon unsalted butter

FOR PISTACHIO LAYER:

12 ounces white chocolate wafers
9 ounces sweetened condensed milk
1 tablespoon butter
¼ teaspoon LorAnn Pistachio Super-Strength Flavor
1 drop LorAnn Liquid Gel Green Food Coloring
½ cup shelled pistachios - Remove shells and chop with a food processor or crush pistachios in a bag using a rolling pin

FOR CHERRY LAYER:

12 ounces white chocolate wafers
9 ounces sweetened condensed milk
1 tablespoon butter
¼ teaspoon LorAnn Cherry Super-Strength Flavor or LorAnn Amaretto Super-Strength Flavor
1 drop LorAnn Red Liquid Gel Food Coloring
½ maraschino cherries



DIRECTIONS:

FOR CHOCOLATE LAYER:

1. Line an 8x8" pan with parchment paper on all sides. Set aside.
2. In a microwave safe bowl, combine semi-sweet chocolate, sweetened condensed milk, and butter. Microwave in 15 sec increments, stirring until butter and chocolate are fully melted.
3. Pour into the bottom of pan. Place a piece of parchment on top and use fingers to smooth fudge until even.
4. Remove parchment and let set in freezer for 10 minutes.

FOR PISTACHIO LAYER:

1. In a microwave safe bowl, combine white chocolate wafers, sweetened condensed milk, and butter.

Microwave in 15 sec increments, stirring until butter and chocolate are fully melted.

2. Stir in pistachio flavoring and green food coloring.

3. When coloring is even, fold in pistachios.

4. Pour on top of the chocolate fudge layer. Place the same piece of parchment on top and use fingers to smooth fudge until even.

5. Remove parchment and let set in freezer for 10 minutes.

FOR CHERRY LAYER:

1. In a microwave safe bowl, combine white chocolate wafers, sweetened condensed milk, and butter. Microwave in 15 sec increments, stirring until butter and chocolate are fully melted.

2. Stir in cherry flavoring and red food coloring.

3. When coloring is even, fold in fully dried maraschino cherries.

4. Pour on top of pistachio fudge layer. Place the same piece of parchment on top and use fingers to smooth fudge until even.

5. Remove parchment and let set in refrigerator for 3-4 hours, until all fudge layers are fully set.

ASSEMBLY:

1. Cut into slices or 1" pieces and serve.

2. Store in an airtight container at room temperature up to two weeks.

*Makes approximately 64 pieces of fudge. You can freeze fudge in a tightly sealed container up to three months.

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