



## Fondant.com 2018 Advent Calendar (page 1)



### Day 21

#### **Patty's Double Cream Fudge**

This is the fudge I developed that is not at all grainy and melts to the touch based very loosely on the Brigitine Monk's fudge and See's Fudge – both of which are considerably grainier. It holds its shelf life for quite a while 3 months or longer (covered and kept cold) due to the fact that it has double the marshmallow crème (or fluff®) as a stabilizing factor. The marshmallow creme greatly decreases the cooking time of the recipe due to the fact that half the cooking is done before you even start (the creme is already cooked!!). Do not use Marshmallows as a substitute, though. Marshmallows have gelatin in them and you will get a different result. If you are keeping the fudge in a refrigerated display case, keep in a see-through, covered shallow refrigerator dish. You will need a standard 20 QT mixer with a paddle attachment. If using a smaller mixer, be sure you do not splash yourself when adding the hot syrup!!  
Yield: 5 pounds of fudge (without nuts)

**Prepare a 13x9 pan by placing heavy plastic in the bottom and up the sides. Do not spray with oil or butter. Set aside.**

In large sauce pan (when all the ingredients are included in the pot, they should only reach 1/3 way up the pan), heat over low-medium flame:

**1 can (12 ounces) evaporated Milk**

**2 pounds + 2 ounces (4 ½ cups) white sugar**

Stir sugar and milk & bring to a boil. Once it starts to boil, STOP STIRRING. Cook undisturbed until it reaches 238 – 240 degrees on the candy thermometer. Remove from heat and add:

**2 teaspoons vanilla extract**

In the meantime, in the 20 QT mixer, with the paddle attachment on and the speed setting at "low" - place:

**20 ounces semi-sweet chocolate (chopped finely)**

**16 ounces milk chocolate (chopped finely)**

**½ pound (8 ounces) salted butter**

Stir to incorporate thoroughly. About 1-2 minutes. With the mixer running on low:

Pour hot mixture over the chocolate. Beat slowly. Stop after one minute, working quickly, scrape the sides and bottom. Continue mixing and scraping until you are sure that all the chocolate is melted. Add:

**14 ounces Marshmallow Creme (roughly – 4 ½ cups or two small jars Fluff)**

**\*See recipe for "fluffy marshmallow crème" by W.H. Brachman.**

Add 2 cups toasted nuts if desired. Continue mixing on low, stopping to scrape every minute or so and then until the mixture is cooled and starts to thicken – no more than 3 minutes total or it will deflate. Pour into prepared pan(s). Let cool in fridge. Do not pre-cut – will form a crust at cut edges. Cut just before serving.

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## Patty's Double Cream Fudge

### Fluffy Marshmallow Cream

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Show: Cooking Live Episode: Week of Sunday: Ice Cream Sundays

#### Recipe Summary:

**Prep Time: 30 minutes**

**Yield: 5 cups**

6 tablespoons water

1 1/4 cups light corn syrup

3/4 cup plus 1 tablespoon sugar

4 large egg whites

Pinch salt

Pinch cream of tartar

2 tablespoons vanilla extract

In a small saucepan fitted with a candy thermometer, bring the water, corn syrup and 3/4 cup sugar to 246 degrees.

In the meantime, in a completely clean, dry mixing bowl, with an electric mixer, whisk the egg whites, salt and cream of tartar until creamy and foamy, about 2 minutes. Still whisking, sprinkle in the remaining 1 tablespoon of sugar and continue to whisk until the whites hold very soft peaks, about 2 minutes. While mixing on slow speed, carefully drizzle in the hot syrup. Turn the mixer to high and whisk until thick, fluffy and just warm, about 7 minutes. Turn the mixer to low and whisk in the vanilla.

Title: MARSHMALLOW FLUFF

Categories: Candies

Yield: 1 Servings

2 1/4 c Invert sugar\*

4 1/2 tb Dried egg white

2 1/4 c Light corn syrup

1 ts Vanilla

In a mixing bowl, combine 1 1/8 cups invert sugar with egg whites, whip at low speed with a mixer to blend. In a saucepan, combine the remaining 1-1/8 cups invert sugar and corn syrup. Heat to about 210 degrees. Slowly add heated syrup to egg white mixture and beat until light. Add vanilla Store in covered container. Makes 3 1/2 quarts.

\*Cane sugar in liquid form.

(That's what my cookbook says, and it advises you to heat the sugar over hot water if it crystallizes. I've never seen it, but maybe in specialty store, like a cake & candy making supply store...)