

White Chocolate Peppermint Fudge by Lynn's Recipes



Lynn demonstrates how to make White Chocolate Peppermint Fudge. This is a great candy to have for the Holidays and Christmas.

Ingredients:

- ¼ cup softened, butter
- 2 cups sugar
- ½ cup sour cream
- 12 squares (1 ounce each) white baking chocolate
- 1 jar (7 ounces) marshmallow cream
- ½ cup crushed peppermint candy
- ½ teaspoon peppermint extract

Line a 9 inch square pan with foil. If using non-stick aluminum foil you don't have to spray, but if using regular foil, spray with cooking spray or butter the foil. Set aside.

In a large heavy saucepan, combine the sugar, sour cream and butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil; cook and stir until a candy thermometer reads 234° (soft ball stage), about 5 minutes.

Remove from heat; stir in white chocolate and marshmallow cream until melted. Fold in peppermint candy and extract. Pour into prepared pan and chill until firm.

Using the foil, lift the fudge out of the pan. Gently peel off foil and cut fudge into 1" squares. Store in the refrigerator. Makes 2 pounds.

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