

CREAMSICLE FUDGE

MAKES 16 PIECES

Nowadays everyone makes fudge the easy, shortcut way using store-bought marshmallow creme (see [here](#) for my homemade version). I'm all in favor of shortcuts when they make sense, but I find that type of fudge too sweet and sometimes grainy. The old-fashioned fudge that I grew up with on the boardwalks of the Jersey Shore is a simple combination of cooked sugar syrup and chocolate that gets beaten slightly as it cools to incorporate a small amount of air and build a smooth texture. This fudge is smooth and creamy and melts in your mouth. **SPECIAL EQUIPMENT:** candy thermometer

Cooking spray

3 cups sugar

2 tablespoons light corn syrup

1 tablespoon glucose (available in baking supply stores; see Insider Tip below)

1¹/₄ cups heavy cream

4 tablespoons (1¹/₂ stick) unsalted butter

2 or 3 drops orange extract

1 teaspoon vanilla extract

³/₄ cup white chocolate chips

1 or 2 drops orange food coloring

Line the bottom and sides of a 4 x 8-inch loaf pan or a 5 x 7-inch or 6 x 6-inch baking pan with foil, leaving an overhang so you can pull the fudge out. Lightly coat the foil with cooking spray.

In a medium saucepan, stir together the sugar, corn syrup, glucose, cream, and butter and cook, without stirring, over

medium heat. Let the syrup cook until it reaches 238° to 240°F, what's known as the "soft ball stage." If the sugar syrup starts to crystallize along the sides of the pot, you can use a wet pastry brush to dissolve the sugar and wipe down the sides. The object here is to not incorporate the sugar crystals that form; if you do, you will end up with grainy fudge. Once the syrup has reached its temperature, stir in the orange and vanilla extracts and pour the syrup into the bowl of a stand mixer fitted with the paddle attachment. Beat on medium-low speed until slightly cooled and thickened, 6 to 10 minutes. While the machine is running and the syrup is still warm, beat in the white chocolate chips.

Measure out one-third of the mixture and transfer to a separate bowl. Beat the orange food coloring into the fudge remaining in the mixer bowl. Pour the orange fudge into the prepared pan, then dollop the white mixture onto the orange. Drag the tip of a knife or a toothpick through it to marbleize.

Let the fudge cool and set in the pan for at least 6 hours. Pull out of the pan and cut into squares or rectangles. The fudge can be stored in an airtight container for 5 to 7 days.

INSIDER TIP • GLUCOSE

As a professional pastry chef, I know that one of the biggest problems with cooked sugar mixtures is "crystallization." This is what happens when a sugar solution has more sugar than the syrup can handle and some of the sugar sort of un-dissolves and reverts to its crystalline state. A sugar syrup that crystallizes will cause whatever is made with it to be grainy. To avoid the problem, I add some glucose to my sugar syrup; the glucose prevents the crystals from forming. Look for glucose in baking supply stores, shops that sell candy-making supplies, or online.

