

SPICE OF THE MONTH CLUB:
LAVENDER

LAVENDER FUDGE

SERVINGS: 40
TOTAL TIME: 1 HR



INGREDIENTS

- 3/4 cup heavy cream
- 1 tablespoon lavender
- 8 tbsp unsalted butter
- 2 cups sugar
- 3/4 teaspoon salt
- 12 ounces white chocolate
- 7 ounces marshmallow cream
- 1 teaspoon pure vanilla extract
- 3 to 4 drops purple food coloring

DIRECTIONS ON BACK

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1. Prepare a 9 x 9-inch pan by lining it with aluminum foil and spraying the foil with nonstick cooking spray.
2. Combine the cream and lavender in a small saucepan over medium heat. Bring the cream to a simmer, then remove the pan from the heat and cover it with a lid. Allow the cream to sit for 20 minutes to infuse it with lavender flavor.
3. After 20 minutes, pour the cream through a fine-mesh strainer into a medium saucepan to remove the lavender. Add the butter, sugar, and salt to the cream, and place the pan over medium heat. Stir until the sugar and butter melts.
4. Continue to cook the fudge, stirring frequently, until it comes to a boil. Insert a candy thermometer and cook the fudge, stirring frequently, until it reads 235 F/113 C on the candy thermometer.
5. Once it reaches 235 F, remove the pan from the heat and add the white chocolate chips and the marshmallow cream. Stir vigorously until they melt into the fudge. If necessary, return the fudge to the heat for brief periods to melt the chips.
6. Add the vanilla extract, and 3 drops of purple food coloring. Stir well, and if necessary, add another drop or two of coloring to get a shade of purple that you like.
7. Pour the fudge into the prepared pan and smooth it into an even layer. Allow it to set at room temperature for 3 to 4 hours, or in the refrigerator for 1 to 2 hours.