

## Orange and white fudge

¾ cup butter

3 cups sugar

¾ cups whipping cream

2 cups white chocolate chips

1 jar (7 oz)marshmallow cream

3 teaspoons orange extract

12 drops yellow food coloring

5 drops red food coloring

Spray a 9X13 pan with non stick spray. In a sauce pan melt butter over low heat. Add sugar and cream and stir until sugar is dissolved. Bring to a boil, cook and stir for four minutes. Remove from heat and stir in chips and marshmallow cream until smooth.

Remove 1 cup and set aside. Add in remaining ingredients and stir. Pour into pan and then drop reserved mixture over the top. Cut through with knife to swirl. Cover and refrigerate until set.