

Cookies 'N Cream Fudge

1. Add cream powder to hot water and stir with a wire whip until there are no lumps.
2. Add dry ingredients.
3. No scraps go into this fudge.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237 degrees (+ or – adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature, add ¼ qt. water and cook up ½ degree **above the original finish temperature.**
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add cookie pieces and spread evenly through the loaf while paddling.

**Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.*