

### **Dreamsicle Fudge**

3 cups sugar	12 oz. White
chocolate chips	
2/3 cup evaporated milk	7 oz.
Marshmallow cream	
1 1/2 sticks margarine red/yellow food color orange flavoring	

Combine sugar, evaporated milk, and margarine in a large pot (something like a Dutch oven) and heat on medium until it begins to boil. Allow to boil approximately 5 minutes (until a drop of the mixture forms a soft ball when dropped in cold water). Stir in the white chocolate morsels and marshmallow cream. Beat until these two melt into the hot mixture. Quickly remove 1 cup of the mixture and set aside. Add to the remaining larger mixture 3 teaspoons orange flavoring and 12 drops of yellow food coloring and 9 drops of red food coloring. Pour larger mixture into a 9 x 12 dish or pan. Drizzle the cup of white mixture into the larger mixture and swirl.

Refrigerate and enjoy!

This recipe was given to Mrs. Connie by Johnia Berry when she first entered our program as an Academic Performance Scholarship student assistant. The day she first gave me a piece of her famous fudge, she was so excited and promised that if she could make it, she was sure I could too, and I have made it over and over and over. I was making a batch the evening I received the news of her death. I cannot eat it. Make it and enjoy it in memory of Johnia.

She began making fudge for the angels on December 6, 2004