

Name _____ Date _____

Holiday Candy Laboratory – Fantasy Fudge

Prior to your laboratory time, answer the below questions and turn in at the start of the laboratory period.

Prelab Questions

1. Many different candies are the result of the same basic ingredients, such as sugar, water, corn syrup, butter and milk. What accounts for the differences in textures between fudge, caramels, and cotton candy?

2. Table sugar is a simple sugar, a dimer made up of two monosaccharides. The chemical name for table sugar is (circle one)

- a. sucrose b. glucose c. galactose d. fructose

3. Circle the names of the monosaccharides that make up table sugar.

- a. fructose b. maltose c. sucrose d. glucose

4. Describe mechanistically, what happens to sugar crystals when dissolved in water.

5. For the above recipe, do we want to use techniques that will form large crystals or small crystals? Why?

Optional. High fructose corn syrup, which is a major constituent of marshmallow crème, along with the milk and butter, helps to prevent the formation of crystals. Any ideas of how?



Fantasy Fudge

This classic fudge with all its chocolatey, nutty goodness is so delicious it's almost unbelievable—almost.

Time prep: 25 min
total: 25 min
servings total: 40 servings,
about 2 squares each



What You Need

3 cups sugar
 $\frac{3}{4}$ cup butter or margarine
1 small can (5 oz.) evaporated milk (about $\frac{2}{3}$ cup) (Do not use sweetened condensed milk.)
3 pkg. (4 oz. each) BAKER'S Semi-Sweet Chocolate, chopped
1 jar (7 oz.) JET-PUFFED Marshmallow Crème
1 cup chopped PLANTERS Walnuts
1 tsp. vanilla

Make It

LINE 9-inch square pan with foil, with ends of foil extending over sides. Bring sugar, butter and evaporated milk to full rolling boil in 3-qt. saucepan on medium heat, stirring constantly. Cook 4 min. or until candy thermometer reaches 234°F, stirring constantly. Remove from heat.

ADD chocolate and marshmallow creme; stir until melted. Add nuts and vanilla; mix well.

POUR into prepared pan; spread to cover bottom of pan. Cool completely. Use foil handles to lift fudge from pan before cutting into squares.

Kraft Kitchens Tips

Size Wise - A serving of this sweet treat is 2 squares. You'll find that a small portion goes a long way on chocolate flavor. 40 servings, about 2 squares each.