

ROCKY ROAD FUDGE

1. Add Cream Powder to hot water and stir with a wire whip until there are no lumps.
2. Add dry ingredients.
3. Add any amount of Rocky Road 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 236 degrees (+ or – adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. Pour into bars on marble table.
9. Let cool to about 100 degrees.
10. Add flavoring and pecan pieces.
11. Begin paddling and loafing process.
12. During last few loafing passes, add frozen miniature marshmallows.
13. Finish loafing process.