

Orange Macadamia Fudge

4 tsp butter	3 tbsp orange juice
2 tsp orange zest	1 tsp lemon juice
3 cups sugar	$\frac{2}{3}$ cup chopped macadamias
1 cup light cream	$\frac{1}{8}$ tsp salt
$\frac{3}{8}$ tsp cream of tartar	

Melt the butter in a heavy saucepan. Remove from heat. Blend in the orange zest and then the sugar, cream, cream of tartar, and orange juice.

Stir over low heat until the sugar dissolves and the mixture gently boils, about thirty minutes. Cover and cook for three minutes. Remove cover and cook to about 236° , stirring occasionally to check the temperature.

Remove from heat. Let cool to 110° , about 90 minutes. Add the lemon juice, macadamias, and salt, and beat until thick and creamy, about 2-3 minutes. Spread in buttered 8-inch dish. Cut in squares when cool.

Adapted from the *Imperial Sugar Company 125th Anniversary Cookbook* (1968).