

# Theme Week:

# Wild Watermelon

## Watermelon Treats Watermelon Fudge

### Ingredients:

- 1 stick of softened butter
- 3/4 cup of sugar
- 1 teaspoon of vanilla
- 1 cup of flour
- 1/4 teaspoon of salt
- 1/2 cup of mini chocolate chips
- 1 can (14 ounces) of sweetened condensed milk
- 1 1/2 cups of white chocolate (melted)
- 1 drop watermelon flavoring
- 3 drops of hot pink gel color
- 3 drops of green gel color



### Instructions:

1. Spray a 9 inch square pan with cooking spray and line the bottom with parchment paper.
2. Mix the butter, sugar and watermelon flavoring until smooth.
3. Place flour in a microwave safe bowl and microwave the flour until it's hot; about 1.5 minutes.
4. Add flour and salt to the butter and sugar and mix until smooth.
5. Melt the white chocolate in the microwave at 10 second intervals, stirring between, until melted.
6. Add the sweetened condensed milk to the melted white chocolate and stir until smooth.
7. Add the white chocolate mixture to other ingredients and mix on low speed till completely blended.
8. Divide 1/4 of the fudge into one bowl and the remaining fudge into another bowl.
9. Color the small batch green and the larger batch pink.
10. Pour the green fudge into a pan and press evenly into the pan with a spatula, or the back of a large spoon.
11. Let sit in fridge for 15 minutes, then pour the hot pink fudge on top and sprinkle with mini chocolate chips.
12. Refrigerate for at least 2 hours or until fudge is firm and set.
13. Cut fudge into 1 or 2 inch squares and serve.



Beaches Parks and Recreation Division

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