

6-Ingredient Pistachio Fudge - The Prettiest No-Bake Treat

No candy thermometer needed. Just stir, chill, and slice your way to fudge bliss!



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ChefManiac

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INGREDIENTS

2% cups white chocolate chips
1 (14 oz) can sweetened condensed milk
... teaspoon salt
% teaspoon almond extract (optional, but delicious)
% cup pistachio pudding mix (dry, instant)
¾ cup shelled pistachios, roughly chopped
Extra pistachios for topping

DIRECTIONS

1. **Prep Your Pan:** Line an 8x8-inch baking pan with parchment paper, leaving some overhang for easy removal.
2. **Melt Base:** In a saucepan over low heat, melt the white chocolate chips and sweetened condensed milk, stirring constantly until smooth.
3. **Add Flavor:** Stir in the salt, almond extract (if using), and pistachio pudding mix. Mix well until fully incorporated.
4. **Add the Crunch:** Fold in the chopped pistachios until evenly distributed throughout the fudge.
5. **Pour and Top:** Pour the mixture into your prepared pan and smooth it out evenly. Sprinkle extra pistachios on top and gently press them in.
6. **Chill:** Refrigerate for at least 3 hours, or until firm enough to slice cleanly.
7. **Serve:** Lift out of the pan using the parchment overhang. Cut into squares and enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/6-ingredient-pistachio-fudge-the-prettiest-no-bake-treat/>