

## Easy Caramel Apple Fudge: Delicious Swirled No-Bake Treat

Get ready for a treat that captures the essence of fall in every bite! This



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### INGREDIENTS

16 ounces Salted Caramel Candy Melts (about 2 cups)  
16 ounces Vibrant Green Candy Melts (about 2 cups)  
2 (14-ounce) cans Sweetened Condensed Milk (each can is about 1  $\frac{3}{4}$  cups)  
1  $\frac{1}{2}$  teaspoons Green Apple Candy Flavoring (or extract)

### DIRECTIONS

1. Let's get this delicious : Caramel Apple Fudge made and chilled!
2. Prepare : Pan: Line an 8x8 inch baking pan with parchment paper, allowing some overhang on the sides. This overhang will act as "handles" to easily lift the fudge out once set. Set the prepared pan aside.
3. Separate : Melts & Condensed Milk: Place the 16 ounces (2 cups) Salted Caramel Candy Melts in a medium mixing bowl. In another separate medium mixing bowl, place the 16 ounces (2 cups) Vibrant Green Candy Melts.
4. Add : Condensed Milk to Caramel: Pour one can of sweetened condensed milk (about 1  $\frac{3}{4}$  cups) over the caramel melts in their bowl.
5. Flavor : Green Mixture: Mix the 1  $\frac{1}{2}$  teaspoons Green Apple Candy Flavoring with the second can of sweetened condensed milk, then pour this flavored condensed milk over the green candy melts in their bowl.
6. Microwave & : Stir Both: Place both bowls (one at a time, or simultaneously if your microwave allows and you have space) in the microwave. Microwave each bowl for 2  $\frac{1}{2}$  minutes total, stirring well every minute, until the candy melts are completely smooth and melted. Be careful not to overheat the chocolate, which can cause it to seize. A double boiler method can also be used.
7. Swirl : Fudge: Alternately pour spoonfuls of the caramel mixture and the green apple mixture into the prepared 8x8 inch pan. Use a knife or skewer to gently swirl the two colors together to create a marbled effect. Don't over-swirl, or the colors will blend too much.

8. Refrigerate & Set: Refrigerate the fudge, uncovered, for at least 4 hours, or until it is completely set and firm.
9. Cut & Enjoy: Once firm, use the parchment paper overhang to lift the fudge out of the pan. Place it on a cutting board and cut into small squares or desired pieces. Enjoy your homemade Caramel Apple Fudge!

## SWAPS & NOTES

Candy Melts: Using candy melts (also known as candy wafers or melting wafers) is crucial for the "easy fudge" method as they melt smoothly and set firmly.

Different brands may have slightly different melting properties.

Salted Caramel Candy Melts: These provide the caramel flavor.

If you can only find regular caramel candy melts, add a tiny pinch of sea salt to that mixture.

## TIPS FOR SUCCESS

Use Good Quality Candy Melts: Brands can vary.

Wilton or Ghirardelli candy melts are generally reliable for smooth melting and setting.

Don't Overheat: Overheating chocolate in the microwave can cause it to seize.

Stirring frequently at short intervals is key.

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

Original recipe: <https://chefmaniac.com/easy-caramel-apple-fudge-delicious-swirled-no-bake-treat/>