

## Easy Watermelon Fudge: Fun No-Bake Summer Dessert

This Watermelon Fudge is pure summer joy, and I absolutely adore it for its



**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

**BINDER**  
**Ready**

### INGREDIENTS

3 cups white chocolate chips (good quality recommended)  
1 (14 oz) can sweetened condensed milk  
1 teaspoon vanilla extract  
Red and green gel food coloring  
Mini chocolate chips or sunflower seeds (for 'seeds')  
Optional: 1/2 teaspoon watermelon or fruity extract for flavor

### DIRECTIONS

1. Let's get this delicious : Watermelon Fudge made and chilled!
2. Prepare : Pan: Line an 8x8 or 9x9 inch baking dish 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. Melt : Base Mixture: In a large microwave-safe bowl, combine your 3 cups white chocolate chips and 1 (14 oz) can sweetened condensed milk. Microwave in 30-second intervals, stirring well after each interval with a rubber spatula, until you have a smooth and completely melted mixture. Be careful not to overheat.
4. Add : Vanilla & Flavor (Optional): Stir in the 1 teaspoon vanilla extract. If using, stir in the optional watermelon or fruity extract now.
5. Divide & : Color Mixture: Now, divide this melted mixture into three separate bowls. Green Layer: Color one bowl with green gel food coloring, mixing until the desired vibrant green is achieved.
6. White : Layer: Keep one bowl plain, or add a tiny hint of white gel food coloring if you want a brighter white band.
7. Red/ : Pink Layer: Get creative with the third bowl, coloring it red or pink with gel food coloring, mixing until vibrant.
8. Layer the : Fudge: Start layering your fudge in the prepared baking dish: First, pour in the green layer and spread it evenly across the bottom.
9. Carefully spoon or pour the white layer over the green layer and spread it gently.

10. Then, finish by pouring the vibrant pink/red layer on top and spread it gently.
11. Add 'Seeds': Press mini chocolate chips or sunflower seeds evenly into the top (pink/red) layer to create your "seeds."
12. Chill: Pop the baking dish in the fridge until the fudge is completely firm-at least 4 hours. Patience is a virtue, as proper chilling is essential for clean cuts!
13. Cut & Serve: Once set, use the parchment paper overhang to lift the fudge out of the pan. Place it on a cutting board and cut into fun squares or triangle wedges (to resemble watermelon slices). Dig into this fun, fruity fudge and let it transport you to a sunny day at the beach!

## SWAPS & NOTES

White Chocolate Chips: Use good quality white chocolate chips or baking wafers for the best melting and setting results.

Sweetened Condensed Milk: Essential for the fudge's creamy texture and sweetness.

Do not substitute with evaporated milk.

Vanilla Extract: Enhances the overall sweet flavor.

## TIPS FOR SUCCESS

Don't Overheat Chocolate: When melting chocolate chips, use short intervals and stir frequently to prevent scorching or seizing.

Gel Food Coloring: Gel food coloring gives the best vibrant colors without adding excess liquid, which can affect the fudge's texture.

Work Quickly for Layers: The fudge will start to set as it cools, so work relatively quickly when layering the colors.

Clean Cuts: For neat slices, use a sharp knife and wipe it clean between cuts.

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

Original recipe: <https://chefmaniac.com/easy-watermelon-fudge-fun-no-bake-summer-dessert/>