

Easy Caramel Apple Fudge: A Sweet No-Bake Treat

To create this magical Caramel Apple Fudge, here's what you'll need:



TIME
10-15 min

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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 (1 ½ cups each)
1 ½ teaspoons Green Apple Candy Flavoring

DIRECTIONS

1. Steps for the : Recipe
2. Follow these simple steps to create your delightful swirled Caramel Apple Fudge:
3. Prepare : Your Pan:
4. Line an 8x8-inch baking pan with parchment paper, leaving an overhang on the sides. This overhang will act as "handles" to easily lift the fudge out once it's set. Set the prepared pan aside.
5. Separate : Candy Melts:
6. salted caramel candy melts
7. in a medium, microwave-safe mixing bowl. In a separate medium, microwave-safe bowl, place the
8. vibrant green candy melts
9. Prepare : Caramel Mixture:
10. Pour one entire 14-ounce can of
11. sweetened condensed milk
12. over the caramel melts in their bowl.
13. Prepare : Green Apple Mixture:
14. In the second 14-ounce can of
15. , mix in the
16. 1 ½ teaspoons of green apple candy flavoring
17. until well combined. Then, pour this flavored condensed milk over the green candy melts in their bowl.
18. Microwave and : Stir:
19. Place one bowl (either caramel or green apple) into the microwave. Microwave for
20. 2 ½ minutes
21. , but be sure to
22. stop and stir the mixture every minute

23. . Continue stirring until the candy melts are completely smooth and melted, with no lumps remaining. Repeat this process with the second bowl.
24. Create the : Swirl:
25. Once both mixtures are smooth and melted, begin to alternately pour spoonfuls of the caramel mixture and the green apple mixture into the prepared 8x8-inch pan. Don't overthink it; just dollop them randomly.

SWAPS & NOTES

Candy Melts: For the best results and vibrant colors, stick with good quality candy melts.

If you can't find specific "salted caramel" candy melts, use regular caramel-flavored melts and add a pinch of sea salt to enhance the flavor.

For the green, standard green candy melts will work, but a "vibrant" shade will give a better apple look.

Sweetened Condensed Milk: Do not confuse this with evaporated milk; they are not interchangeable in this recipe.

TIPS FOR SUCCESS

Use Good Quality Candy Melts: Cheap candy melts can sometimes seize or not melt smoothly.

Investing in a good brand (like Ghirardelli or Wilton Candy Melts) will make a difference.

Don't Overheat: When microwaving, always stir every minute.

Overheating candy melts can cause them to seize and become unusable.

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

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