

Easy Red, White & Blue Fudge That's Creamy, Colorful, and Crowd-Pleasing

Why I Love This Red, White & Blue Fudge



TIME
15 min

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INGREDIENTS

3 cups white chocolate chips
1 (14 oz) can sweetened condensed milk
1 teaspoon vanilla extract
Red and blue gel food coloring
Patriotic sprinkles (optional)
Parchment paper and an 8x8-inch pan

DIRECTIONS

1. **Prep the :** Pan! line an 8x8-inch square baking pan with parchment paper, leaving some overhang for easy lifting later. A light spray of nonstick cooking spray on the parchment helps too.
2. **Melt the :** Base!n a saucepan over low heat (or in the microwave in short bursts), I melt the white chocolate chips with the sweetened condensed milk, stirring until smooth and fully melted. Then I stir in the vanilla extract.
3. **Divide and :** Color! divide the fudge mixture evenly into three bowls. One stays white, one gets red gel food coloring, and the third gets blue. I always use gel coloring because it doesn't thin the mixture like liquid food coloring might.
4. **Layer and :** Swirl! start by spooning small dollops of each color randomly into the prepared pan. Then I use a butter knife or skewer to gently swirl the colors together - not too much, or they'll blend into a muddy mess. I aim for a marbled, festive look.
5. **Add :** Sprinkles and Chill! I'm feeling extra festive, I sprinkle some patriotic red, white, and blue sprinkles over the top. Then I pop the pan in the fridge for about 3-4 hours until it's firm.
6. **Slice and :** Serve! Once set, I lift the fudge out of the pan using the parchment and slice it into squares. It cuts beautifully and keeps its shape at room temperature for serving.

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

Original recipe: <https://chefmaniac.com/easy-red-white-blue-fudge-thats-creamy-colorful-and-crowd-pleasing/>