Skittles Vegan Fudge
RECIPE

Skittles Vegan Fudge

TIME	25 Minutes
INGREDIENTS	5 items
MAKES	25 servings

Traditional fudge made entirely out of vegan-friendly ingredients, with an added rainbow-themed twist. This delightful vegan fudge recipe has been created by Dr Bonnie, find her Instagram page by searching for: @bonniebrazilb

INGREDIENTS

- 120ml plant based milk*
- 250g caster sugar
- 175g dairy free white chocolate, broken up into pieces
- 50g plant based butter**
- 196g pack Skittles

*You can use whatever plant-based milk you like
**Leave your butter out of the fridge for a couple of hours before so it’s soft

Cooking Instructions:

1. Weigh out and prepare all of your ingredients before you start. Like a loaf tin (11x21cm) with grease proof paper.
2. Put the hob on a medium high heat and add the milk and sugar. Stir constantly until it reaches a boil.
3. Once it begins to boil, set your timer to 7 minutes, making sure you’re stirring the whole time (you will know it’s boiling so don’t feel tempted to set your timer before hand).
4. When your timer goes off, remove from the heat and add in the chocolate and butter, stirring vigorously as it will start to set quickly now.
5. Add in your Skittles, saving a few for the top, then transfer the fudge mixture to a loaf tin. Use the back of your spoon to flatten and spread it equally
6. Top with the remaining Skittles and refrigerate for at least 2 hours
7. Pull the grease proof paper along with the fudge out of the loaf tin and cut into 25 pieces. Enjoy!

Nutrition:

125 calories per serving

More Recipes Like This



Skittles Vegan Cookie Ice Cream Sandwiches

Cooking time

25 Min

Ingredients

10 items



Skittles No-bake Strawberry Cheesecake

Cooking time

15 Minutes

Ingredients

10 items

Skittles Mini Meringue Kisses

Cooking time

180 Minutes

Ingredients

7 items



Skittles Piñata Rainbow Layer Cake

Cooking time

180 Minutes

Ingredients

15 items



Skittles Rainbow Vegan Cupcakes

Cooking time

35 Minutes

Ingredients

16 items

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