

Six-Ingredient Strawberry Vanilla Vegan Fudge

January 30, 2018

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Everyone should have one easy, fool-proof fudge recipe up their sleeve for those special occasions when you want to treat those you love to a delectable treat. I learned how to make quite an assortment of fancy confections while in baking & pastry arts school, yet I still prefer the recipe I've been making since I was 10 years old.

Eagle Brand's Fool Proof Chocolate Fudge ~ five ingredients, always perfect! Just one problem. Eagle Brand Sweetened condensed milk is a dairy product. I now want a plant-based alternative. I set out to create a vegan fudge that's just as easy and reliable.

Without much fuss, I did just that. Six ingredients and about 15 minutes is all it takes to produce a FANTASTIC plant-based fudge... just in time to share with that special someone in your life! [corny alert!]

Let's get started!

Total Time: 2 hours, 15 minutes Prep Time: 3 minutes Cook Time: 10-12 minutes Chill Time: 2 hours or overnight

Here's what you need to make about 2 pounds of fudge:

14 oz Sweetened Condensed Coconut milk. [You can find 11.25 oz cans [here](#) or 7.05 oz cans [here](#).] Or make your own. Here's [a recipe](#) I like.

16 oz (1 lb) your favorite vegan white chocolate chips [You can purchase 8.8 oz packages [here](#).]

1 tsp 100% real vanilla extract

1/2 tsp salt

3 Tbsp non-dairy butter (I use Earth Balance)

1 - 2 Tbsp freeze dried strawberry powder*

* You can either purchase a bag of freeze dried strawberry powder like [this one](#), or you can purchase a bag of sliced freeze dried strawberries and grind them up.

The Process:

1. The pan I used measured 10.5" x 6.75" from the inside, but you can use an 8" x 8" pan as well. Line the pan with parchment paper and set aside.

2. In a heavy bottomed pan, melt the white chocolate chips, sweetened condensed coconut milk and salt over low heat. Stir occasionally to prevent browning. When completely melted and smooth, stir in the non-dairy butter until fully incorporated. Remove from heat.

3. Stir in the vanilla.

4. If you want two-toned fudge, like I made above, pour the melted mixture into your lined pan, spreading it out evenly. Sprinkle 1-2 Tbsp of the freeze dried strawberry powder evenly on top (I used 1 Tbsp). Using an [offset spatula](#), or butter knife, swirl the strawberry powder into the top layer of fudge until the powder is incorporated and no longer dry.

5. If you want the whole batch to be the same color, add the strawberry powder to the pan with the melted mixture and stir until completely incorporated. The color will be speckled, not uniform and solid.

6. I found the shape-cutting easier by cooling the fudge in the refrigerator uncovered for two hours. This allowed a slightly firmer film to develop on top, and produced a discernible crackling appearance while the shapes were being cut - I thought this made them look cool!

7. Once chilled, remove from pan onto a cutting board. Peel the parchment paper away and cut into desired shapes. Sprinkle with some additional strawberry powder if you'd like.

8. Store in an airtight container; separate layers with parchment paper.

9. Makes at least 15 large hearts or 32 small if using a 10.5" x 6.75" pan.

Some additional options you might like to try:

- **Add some fine lemon or orange zest to the fudge before swirling in the strawberry powder**
- **Use Freeze dried blueberry or raspberry powder instead of strawberry**
- **Split a whole vanilla bean and scrape the seeds into the melted mixture before pouring into your lined pan**
- **Stir in 1/2 cup toasted and finely chopped nuts**

If you make this recipe, I'd love to hear how you and your family, friends or guests liked it! Snap a photo and tag me too, [#chefcatherinebrown](#). I love seeing what you make!

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