



Air Fryer Ultimate Fudge Recipe

Description

This Air Fryer Ultimate Fudge is decadently rich, irresistibly smooth, and melts in your mouth with every bite. Made with just a handful of ingredients, this foolproof fudge comes together quickly with the help of your air fryer—no stovetop drama, candy thermometer, or long waiting times required! Whether you’re craving a chocolate fix or need a crowd-pleasing holiday treat, this creamy, chocolatey fudge delivers indulgence in its simplest form. Perfect for gifting, sharing, or sneaking a square or two when no one’s looking

Fudge has always had that magical ability to stop time—even for just a moment. It’s one of those nostalgic sweets that reminds us of winter holidays, homemade gifts wrapped in ribbon, and sneaking bites from the fridge when no one was watching. But the traditional process? Boiling sugar, monitoring temperatures, endless stirring—it felt like you needed a degree in candy making.

That’s where the air fryer changed everything.

One cozy weekend, stuck inside and craving chocolate (as usual), the thought struck: *What if fudge could be made simpler? Faster? Less messy?* So the experiment began. Using the air fryer to gently melt and marry chocolate, butter, and sweetened condensed milk turned out to be a game-changer. The result was a smooth, glossy fudge that set perfectly every time—without the fuss.

From there, the possibilities unfolded. Swirls of peanut butter, sprinkles of sea salt, crushed peppermint, or toasted nuts—suddenly this classic dessert became endlessly customizable.

Now it’s become a go-to treat in our home. Quick enough to whip up when friends are coming over, and rich enough to feel like you’re indulging in something truly special. Whether you’re making it with kids during the holidays or batch-prepping gifts for loved ones, this Air Fryer Ultimate Fudge is the shortcut you didn’t know you needed.

Rich. Creamy. Effortless. Welcome to your new favorite way to make fudge.

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how you can adapt the Ultimate Fudge recipe for an air fryer:

Ingredients:

- 397g Carnation Condensed Milk
- 150ml Milk
- 450g Demerara sugar
- 115g Butter

Instructions:

1. **Preparation:** Line the basket of your air fryer with parchment paper, ensuring it fits well.
2. **Mixing Ingredients:** In a heatproof bowl that fits inside your air fryer basket, combine all the ingredients.
3. **Air Frying:** Place the bowl inside the air fryer. Set the air fryer temperature to 160°C (320°F) and cook for approximately 10-15 minutes, stirring the mixture every 5 minutes to ensure even cooking. Keep an eye on the mixture; it should reach 113-115°C (235-239°F) if using a sugar thermometer. If you don't have a thermometer, you can perform the cold water test mentioned in the original recipe.
4. **Checking Consistency:** Once it reaches the desired temperature or passes the cold water test, remove the bowl from the air fryer. Let it cool for about 5 minutes.
5. **Adding Flavors:** If you wish to add other ingredients or flavors, do so at this point. Mix in nuts, natural flavorings, or chocolate chips.
6. **Beating the Mixture:** Beat the mixture until it starts to thicken and loses its shine. This will take around 5-10 minutes. The longer you beat it, the more crumbly it will become. If you prefer smoother fudge, beat it until it just comes away from the sides of the bowl and sticks well to the spoon.
7. **Setting the Fudge:** Transfer the mixture into the prepared square tin lined with parchment paper, smoothing it out evenly.
8. **Cooling:** Let the fudge cool completely at room temperature. Once cooled, you can cut it into squares and enjoy your air fryer-made fudge!

Remember, air fryers vary in their cooking times and temperatures, so keep an eye on the fudge as it cooks to ensure it doesn't burn or overcook. Adjust the cooking time if needed based on how your air fryer performs.

Category

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