

The Easiest Keto Fudge - 4 simple ingredients

With only 4 ingredients you can whip up a batch of decadent keto fudge! Super easy to make, this fudge recipe with it's rich chocolate and crunchy walnuts will have you second guessing that this treat is sugar free!



Prep Time	Cook Time	Chill time	Total Time
5 mins	10 mins	1 hr	1 hr 15 mins



5 from 3 votes

Course: Dessert Cuisine: American Keyword: gluten free, recipe for keto fudge

Servings: 14 Calories: 170kcal Author: Jennifer Banz

Ingredients

- 1/2 cup butter
- 9 ounces sugar free chocolate chips (Click here to see my favorite brand on Amazon)
- 1/2 cup powdered sugar free sweetener (Click here to see my favorite on Amazon)
- 1/4 cup heavy cream
- 3/4 cup chopped walnuts, divided (Optional)

Instructions

1. Line the inside of an 8x4 loaf pan with parchment paper. leave edges long enough to pull fudge out once set. Spray inside lightly with cooking spray and set aside.
2. In a small sauce pan over low heat, begin melting your butter and chocolate chips together. Stir continuously until all melted.
3. Once melted through, add your heavy cream and sweetener. Continue to stir to make sure there are no lumps. Stir in 1/2 cup chopped walnuts.
4. Pour fudge mixture inside already prepared loaf pan. Sprinkle remaining chopped walnuts as topping over your fudge.
5. Chill in refrigerator until fudge is set. Should take about a hour. Slice into 14 equal portions and serve. Keep stored in the refrigerator.

Nutrition

Calories: 170kcal | Carbohydrates: 9g | Protein: 1g | Fat: 17g | Fiber: 6g