

DESSERT

Key Lime Fudge

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	3	\$2.43	1,232 kcal

Key Lime Fudge could be just the gluten free recipe you've been looking for. One serving contains 1232 calories, 11g of protein, and 43g of fat. This recipe serves 3. For \$2.43 per serving, this recipe covers 10% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 5 ounce evaporated milk
canned
- ☐ 2 tablespoons Key lime juice
- ☐ ¼ cup grated lime rind (about 4 limes)
- ☐ 12 large marshmallows
- ☐ ½ teaspoon salt
- ☐ 12/3 cups sugar
- ☐ 2 cups white chocolate morsels (we tested with Nestlé)

EQUIPMENT Frying pan, Sauce pan, Aluminum foil

Method

- 1

Line an 8" x 8" square pan with aluminum foil; grease foil with butter.
- 2

Combine first 3 ingredients in a large heavy saucepan over medium heat. Bring to a boil; boil 8 minutes, stirring constantly.
- 3

Remove from heat.
- 4

Add marshmallows and remaining 3 ingredients to milk mixture; stir until marshmallows and morsels are melted and mixture is smooth.

- 5 Pour fudge into prepared pan. Cool completely.
- 6 Cut into 1" squares.
- 7 Note: If you can't find Key lime juice, use the same amount of fresh squeezed lime juice. The fudge will be slightly sweeter and less tart.

Nutrition per serving			
	1,232	11 g	43 g
	KCAL	PROTEIN	FAT
			211 g
			CARBS
Saturated Fat			25.5 g · 159% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			203 g · 225% of daily needs
Sodium			570 mg · 25% of daily needs
Cholesterol			38.9 mg · 13% of daily needs
Vitamin C			6.8 mg · 8% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/key-lime-fudge-148365