
Fudge Storage

RECOMMENDATIONS FOR FUDGE STORAGE

Depending on the storage method, you can keep fudge fresh for one week to several months. It's all about packaging fudge properly to keep any air from drying it out & avoiding changes in temperature. These factors can change the flavour & texture of fudge. Once you know the right storage method for your favourite fudge, you'll be able to keep this treat on hand all the time.

HOW LONG DOES FUDGE LAST AT ROOM TEMPERATURE?

Fudge typically contains dairy, but the high sugar content stabilizes it. If you intend to enjoy your fudge within 1 to 2 weeks, it can certainly be kept out at room temperature.

HOW TO STORE FUDGE AT ROOM TEMPERATURE

Planning to keep your fudge at room temperature - it's important to keep it from moisture, light & temperature changes. Layer the fudge with waxed paper & store it in an airtight container. Keep the fudge somewhere cool & dry to avoid melting. Putting the airtight container in a cupboard or tucked away in a pantry is best, rather than leaving it out on the counter.

HOW LONG DOES FUDGE LAST IN THE REFRIGERATOR?

Fudge should never be stored in the refrigerator as it draws out the moisture and leaves you with dry and crumbly fudge.



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