



Butterscotch-Peanut Fudge

 Gluten Free

READY IN



45 min.

SERVINGS



7

CALORIES



725 kcal

DESSERT

Ingredients

- ☐ 11 ounce butterscotch morsels
- ☐ 1 cup dry-roasted peanuts chopped
- ☐ 1.5 cups marshmallows miniature
- ☐ 0.7 cup chunky peanut butter
- ☐ 0.1 teaspoon salt
- ☐ 14 ounce condensed milk sweetened canned
- ☐ 1 teaspoon vanilla extract

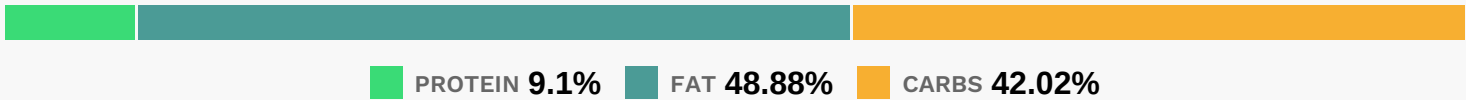
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ microwave

Directions

- ☐ Cook first 3 ingredients in a small heavy saucepan over medium heat, stirring constantly, 5 to 6 minutes or until smooth; remove from heat. Stir in chunky peanut butter, vanilla extract, and salt until blended; stir in chopped peanuts.
- ☐ Pour into a buttered 9-inch square pan. Chill until firm; cut into squares. Store fudge in refrigerator.
- ☐ NOTE: For ease, microwave first 3 ingredients in a 2-quart microwave-safe bowl at HIGH 2 to 3 minutes or until melted, stirring twice.

Nutrition Facts



Properties

Glycemic Index:27.93, Glycemic Load:42.62, Inflammation Score:-5, Nutrition Score:13.993478324102%

Nutrients (% of daily need)

Calories: 725.3kcal (36.26%), Fat: 40.66g (62.55%), Saturated Fat: 17.91g (111.95%), Carbohydrates: 78.64g (26.21%), Net Carbohydrates: 75.59g (27.49%), Sugar: 69.56g (77.29%), Cholesterol: 19.28mg (6.43%), Sodium: 357.53mg (15.54%), Alcohol: 0.2g (100%), Alcohol %: 0.16% (100%), Protein: 17.03g (34.06%), Manganese: 0.86mg (42.9%), Vitamin B3: 6.53mg (32.67%), Phosphorus: 322.16mg (32.22%), Magnesium: 93.82mg (23.45%), Calcium: 209.48mg (20.95%), Vitamin B2: 0.33mg (19.68%), Vitamin E: 2.63mg (17.55%), Selenium: 11.72µg (16.75%), Potassium: 540.69mg (15.45%), Folate: 54.2µg (13.55%), Copper: 0.26mg (13.09%), Fiber: 3.05g (12.19%), Zinc: 1.63mg (10.86%), Vitamin B1: 0.16mg (10.53%), Vitamin B5: 1.04mg (10.43%), Vitamin B6: 0.2mg (9.95%), Iron: 1.07mg (5.94%), Vitamin B12: 0.29µg (4.9%), Vitamin K: 3.31µg (3.15%), Vitamin A: 151.83IU (3.04%), Vitamin C: 1.52mg (1.84%)