



Candy Bar Fudge Jumbles

READY IN



185 min.

SERVINGS



36

CALORIES



222 kcal

DESSERT

Ingredients

- ☐ 1.3 cups brown sugar packed
- ☐ 0.8 cup butter softened
- ☐ 0.5 teaspoon vanilla
- ☐ 1 eggs
- ☐ 1.5 cups oats
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 teaspoon salt
- ☐ 9 oz semi chocolate chips

- ☐ 14 oz condensed milk sweetened canned (not evaporated)
- ☐ 10.3 oz chocolate bar chopped (2 cups)

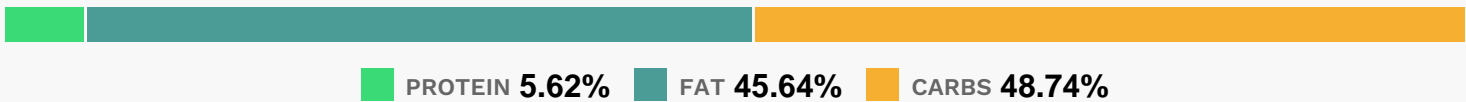
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. In large bowl, beat brown sugar and butter with electric mixer on medium speed until blended. Beat in vanilla and egg. On low speed, beat in oats, flour, baking soda and salt until well blended. Reserve 3/4 cup mixture for topping. Press remaining mixture in bottom of ungreased 13x9-inch pan.
- ☐ In 2-quart saucepan, heat chocolate chips and condensed milk over medium heat about 5 minutes, stirring frequently, until chips are melted and mixture is smooth.
- ☐ Pour over crust.
- ☐ Sprinkle chopped candy bars evenly over chocolate mixture. Crumble reserved oat mixture over candy.
- ☐ Bake 32 to 37 minutes or until golden brown and set. Cool on cooling rack at least 2 hours. For bars, cut into 6 rows by 6 rows.

Nutrition Facts



Properties

Glycemic Index:6.22, Glycemic Load:8.48, Inflammation Score:-3, Nutrition Score:5.5260869705159%

Nutrients (% of daily need)

Calories: 221.6kcal (11.08%), Fat: 11.36g (17.47%), Saturated Fat: 5.04g (31.48%), Carbohydrates: 27.28g (9.09%), Net Carbohydrates: 25.37g (9.23%), Sugar: 18.04g (20.04%), Cholesterol: 8.96mg (2.99%), Sodium: 96.37mg (4.19%), Alcohol: 0.02g (100%), Alcohol %: 0.05% (100%), Caffeine: 12.62mg (4.21%), Protein: 3.15g (6.29%), Manganese: 0.44mg (21.98%), Copper: 0.26mg (12.93%), Magnesium: 45.17mg (11.29%), Iron: 1.91mg (10.63%), Phosphorus: 96.34mg (9.63%), Selenium: 6.16µg (8.8%), Fiber: 1.91g (7.65%), Vitamin B2: 0.09mg (5.46%), Calcium: 52.48mg (5.25%), Vitamin B1: 0.08mg (5%), Potassium: 170.95mg (4.88%), Zinc: 0.72mg (4.83%), Vitamin A: 211.92IU (4.24%), Folate: 12.52µg (3.13%), Vitamin B3: 0.51mg (2.57%), Vitamin B5: 0.22mg (2.18%), Vitamin E: 0.29mg (1.96%), Vitamin B12: 0.1µg (1.66%), Vitamin K: 1.3µg (1.24%), Vitamin B6: 0.02mg (1.12%)