



## Candy Corn Fudge



Gluten Free



Dairy Free



Low Fod Map

READY IN



115 min.

SERVINGS



48

CALORIES



126 kcal

DESSERT

## Ingredients

- ☐ 10 oz butterscotch chips melted ()
- ☐ 48 pieces candy corn
- ☐ 12 oz vanilla extract white melted (2 cups)
- ☐ 32 oz vanilla frosting canned
- ☐ 48 servings food coloring yellow

## Equipment

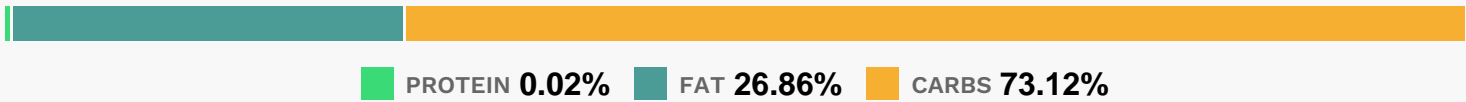
- ☐ bowl
- ☐ frying pan

- ☐ aluminum foil
- ☐ microwave

## Directions

- ☐ Line 13x9-inch pan with foil; butter foil. In large bowl, mix melted vanilla baking chips and 1 can of the frosting until well blended.
- ☐ Spread 1/3 of mixture evenly in pan.
- ☐ In another large bowl, mix melted butterscotch chips and second can of frosting until well blended. Stir in 1/2 teaspoon yellow and 1/2 teaspoon red food color until mixture is orange and well blended.
- ☐ Spread orange mixture over white layer in pan.
- ☐ If remaining 2/3 of white mixture has set up, heat in microwavable bowl in microwave on medium-high for 1 minute until melted and smooth, stirring occasionally. Stir in 1/4 teaspoon yellow food color until mixture is bright yellow and well blended.
- ☐ Spread over orange layer in pan. Refrigerate until firm, about 1 hour.
- ☐ Use foil to lift candy from pan. Turn white side up; peel off foil.
- ☐ Cut into 8 rows by 6 rows. Press 1 piece candy corn in center of each candy. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:0.9, Glycemic Load:5.52, Inflammation Score:0, Nutrition Score:0.53478260241125%

## Nutrients (% of daily need)

Calories: 126.17kcal (6.31%), Fat: 3.26g (5.02%), Saturated Fat: 0.68g (4.27%), Carbohydrates: 19.97g (6.66%), Net Carbohydrates: 19.97g (7.26%), Sugar: 18.41g (20.45%), Cholesterol: 0.53mg (0.18%), Sodium: 61.19mg (2.66%), Alcohol: 2.44g (100%), Alcohol %: 9.12% (100%), Protein: 0.01g (0.01%), Vitamin B2: 0.06mg (3.81%), Vitamin K: 2.47µg (2.36%), Vitamin E: 0.29mg (1.96%)