



Chocolate Swirled Peppermint Fudge



Vegetarian



Gluten Free

READY IN



77 min.

SERVINGS



64

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter
- ☐ 14 ounce eagle brand® condensed milk sweetened canned
- ☐ 4.7 ounce creme de menthe and chocolate mints finely chopped thin
- ☐ 3 cups baking chips white
- ☐ 0.3 teaspoon salt

Equipment

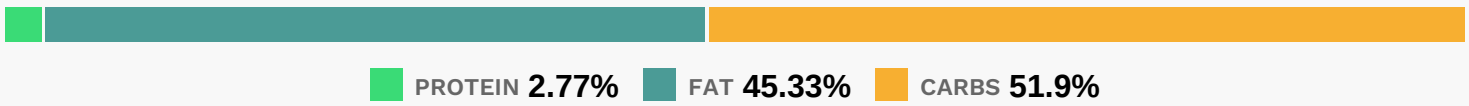
- ☐ bowl
- ☐ frying pan

- ☐ knife
- ☐ baking pan
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Line 8 x 8-inch baking pan with foil, extending foil over edges of pan.
- ☐ Sprinkle 1/3 cup thin mints evenly in prepared pan.
- ☐ Combine sweetened condensed milk, white baking chips, butter and salt in medium microwave-safe bowl. Microwave on HIGH 2 minutes or until melted and smooth when stirred.
- ☐ Spoon half of fudge mixture into prepared pan.
- ☐ Sprinkle with 1/3 cup thin mints. Top with remaining fudge mixture.
- ☐ Sprinkle evenly with remaining thin mints. Swirl with tip of knife to blend colors. Chill 1 hour or until set.
- ☐ Remove fudge from pan by lifting edges of foil.
- ☐ Remove foil.
- ☐ Cut into small squares.

Nutrition Facts



Properties

Glycemic Index:1.73, Glycemic Load:2.06, Inflammation Score:-1, Nutrition Score:0.66826086993451%

Nutrients (% of daily need)

Calories: 71.66kcal (3.58%), Fat: 3.61g (5.55%), Saturated Fat: 2.37g (14.78%), Carbohydrates: 9.3g (3.1%), Net Carbohydrates: 8.73g (3.18%), Sugar: 4.23g (4.71%), Cholesterol: 3.52mg (1.17%), Sodium: 21.28mg (0.93%), Alcohol: 0.62g (100%), Alcohol %: 4.49% (100%), Protein: 0.5g (0.99%), Iron: 0.42mg (2.32%), Fiber: 0.57g (2.26%), Calcium: 17.78mg (1.78%), Phosphorus: 15.85mg (1.58%), Vitamin B2: 0.03mg (1.53%), Selenium: 0.93µg (1.33%)