

DESSERT

Chocolate Swirled Peppermint Fudge

13 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
77 min	15 min	2 min	64	\$0.48	72 kcal



The recipe Chocolate Swirled Peppermint Fudge can be made in roughly 1 hour and 17 minutes. This recipe serves 64 and costs 48 cents per serving. One portion of this dish contains roughly 0g of protein, 4g of fat, and a total of 72 calories. It is perfect for Christmas. 11 person have tried and like...

Ingredients

☐ 3 tablespoons butter

☐ 42/3 ounce package creme de menthe and chocolate thin mints, unwrapped and finely chopped

☐ ¼ teaspoon salt

☐ 14 ounce EAGLE BRAND® Sweetened Condensed Milk
canned

☐ 3 cups white baking chips

EQUIPMENT Bowl, Frying pan, Knife, Baking pan, Aluminum foil, Microwave

Method

- 1 Line 8 x 8-inch baking pan with foil, extending foil over edges of pan.
- 2 Sprinkle 1/3 cup thin mints evenly in prepared pan.
- 3 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.
- 4 Spoon half of fudge mixture into prepared pan.
- 5 Sprinkle with 1/3 cup thin mints. Top with remaining fudge mixture.
- 6 Sprinkle evenly with remaining thin mints. Swirl with tip of knife to blend colors. Chill 1 hour or until set.
- 7 Remove fudge from pan by lifting edges of foil.
- 8 Remove foil.
- 9 Cut into small squares.

Nutrition per serving

72	1 g	4 g	9 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.4 g · 15% of daily needs
Fibre			0.6 g · 2% of daily needs
Sugar			4.2 g · 5% of daily needs
Sodium			21.3 mg · 1% of daily needs
Cholesterol			3.5 mg · 1% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/chocolate-swirled-peppermint-fudge-142347