

Christmas Fudge

 Gluten Free

READY IN



140 min.

SERVINGS



30

CALORIES



212 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter
- ☐ 30 servings food coloring green
- ☐ 0.7 cup heavy cream
- ☐ 7 ounce marshmallow crème
- ☐ 30 servings food coloring red
- ☐ 11 ounce chocolate chips white
- ☐ 3 cups sugar white

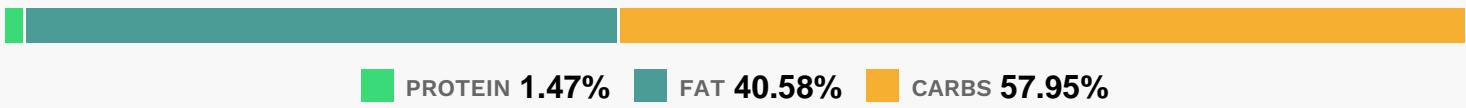
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ knife
- ☐ toothpicks

Directions

- ☐ Grease a 9x13 inch pan.
- ☐ In a medium saucepan combine sugar, cream and butter.
- ☐ Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.
- ☐ Stir in marshmallow creme and white chocolate chips; mix well. Reserve 2 separate 1/2 cups of mixture and set aside.
- ☐ To one of the reserved 1/2 cups mixture add red food coloring until desired shade of red is achieved. To the other 1/2 cup of mixture add green food coloring until desired shade of green is achieved.
- ☐ Pour white mixture into prepared pan.
- ☐ Pour dots of both the red and green mixtures across the top. Using a toothpick or knife, swirl colors throughout the white.
- ☐ Chill for 2 hours and cut into 2 inch squares.

Nutrition Facts



Properties

Glycemic Index:6.34, Glycemic Load:18.26, Inflammation Score:-1, Nutrition Score:1.0299999879106%

Nutrients (% of daily need)

Calories: 212.07kcal (10.6%), Fat: 9.91g (15.25%), Saturated Fat: 6.15g (38.44%), Carbohydrates: 31.85g (10.62%), Net Carbohydrates: 31.83g (11.57%), Sugar: 30.32g (33.69%), Cholesterol: 20.36mg (6.79%), Sodium: 47.47mg (2.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.81g (1.62%), Vitamin A: 222.68IU (4.45%), Vitamin B2: 0.05mg (2.65%), Calcium: 25.74mg (2.57%), Phosphorus: 22.72mg (2.27%), Vitamin E: 0.28mg (1.87%), Vitamin K:

1.51µg (1.44%), Vitamin B12: 0.08µg (1.27%), Selenium: 0.8µg (1.15%), Potassium: 36.52mg (1.04%)