



## Cookie Cutter Fudge

 Gluten Free

READY IN



140 min.

SERVINGS



6

CALORIES



605 kcal

DESSERT

### Ingredients

- 1.5 cups semi chocolate chips
- 1 cup peanut butter chips
- 14 ounces condensed milk sweetened canned
- 2 tablespoons butter softened
- 1 teaspoon vanilla
- 4.3 ounce chocolate icing white red
- 1 serving m&m candies

### Equipment

- baking sheet
- aluminum foil
- cookie cutter
- microwave
- measuring cup

## Directions

- Place each of six 3x1/2-inch mitten-shaped cookie cutters, or other cookie cutters in a simple shape, on 5-inch square of foil. Seal foil tightly around outside of each cookie cutter.
- Place on cookie sheet. Lightly spray cookie cutters with cooking spray.
- In 4-cup microwavable measuring cup, mix chocolate chips, peanut butter chips, milk and butter. Microwave uncovered on High 1 to 2 minutes, stirring every 30 seconds, until chips are almost melted. Stir in vanilla.
- Pour mixture into cookie cutter molds, filling to tops of molds. Refrigerate uncovered about 2 hours or until firm. Decorate with icing and candies.
- Carefully remove foil. Gently press fudge out of molds to serve.

## Nutrition Facts



**PROTEIN 5.36%** **FAT 45.27%** **CARBS 49.37%**

## Properties

Glycemic Index:17.33, Glycemic Load:27.81, Inflammation Score:-5, Nutrition Score:12.173478287199%

## Nutrients (% of daily need)

Calories: 604.85kcal (30.24%), Fat: 30.59g (47.06%), Saturated Fat: 15.28g (95.52%), Carbohydrates: 75.05g (25.02%), Net Carbohydrates: 71.38g (25.96%), Sugar: 66.82g (74.25%), Cholesterol: 25.57mg (8.52%), Sodium: 171.22mg (7.44%), Alcohol: 0.23g (100%), Alcohol %: 0.17% (100%), Caffeine: 38.7mg (12.9%), Protein: 8.15g (16.3%), Manganese: 0.6mg (30.09%), Phosphorus: 289.08mg (28.91%), Copper: 0.57mg (28.6%), Magnesium: 96.82mg (24.2%), Calcium: 220.74mg (22.07%), Vitamin B2: 0.36mg (21.19%), Selenium: 13.59µg (19.41%), Iron: 3.03mg (16.85%), Fiber: 3.67g (14.67%), Potassium: 510.34mg (14.58%), Zinc: 1.83mg (12.19%), Vitamin A: 371.64IU (7.43%), Vitamin B5: 0.65mg (6.46%), Vitamin B12: 0.38µg (6.28%), Vitamin K: 6.25µg (5.95%), Vitamin E: 0.82mg (5.49%), Vitamin B1: 0.08mg (5.1%), Vitamin B3: 0.56mg (2.82%), Vitamin B6: 0.05mg (2.48%), Folate: 8.93µg (2.23%), Vitamin C: 1.74mg (2.11%)