



Creamy Chocolate Marble Fudge

 Gluten Free

READY IN



220 min.

SERVINGS



96

CALORIES



135 kcal

DESSERT

Ingredients

- ☐ 6 cups sugar
- ☐ 12 ounces evaporated milk canned
- ☐ 1 cup butter
- ☐ 8 ounces cream cheese softened
- ☐ 14 ounces marshmallows miniature
- ☐ 1 tablespoon vanilla
- ☐ 12 ounces peppermint candies white (2 cups)
- ☐ 1 cup milk chocolate chips

- ☐ 6 ounces semi chocolate chips (1 cup)
- ☐ 2 tablespoons cocoa powder
- ☐ 0.5 cup nuts chopped

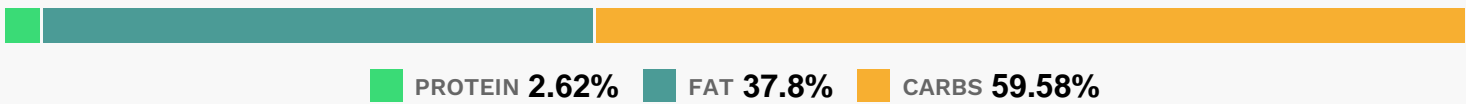
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ knife
- ☐ aluminum foil
- ☐ dutch oven
- ☐ candy thermometer

Directions

- ☐ Butter rectangular pan, 13x9x2 inches, or line with aluminum foil, leaving 1 inch of foil overhanging at 2 opposite sides of pan.
- ☐ Heat sugar, milk, butter and cream cheese to boiling in 6-quart Dutch oven over medium-high heat and cook 6 to 8 minutes, stirring constantly. Reduce heat to medium. Cook about 10 minutes, stirring occasionally, to 225° on candy thermometer; remove from heat.
- ☐ Quickly stir in marshmallow creme and vanilla.
- ☐ Pour 4 cups hot marshmallow mixture over white baking chips in large bowl; stir to mix. Stir milk chocolate chips, semisweet chocolate chips, cocoa and nuts into remaining marshmallow mixture.
- ☐ Pour one-third of the white mixture into pan, spreading evenly. Quickly pour one-third of the chocolate mixture over top, spreading evenly. Repeat twice. Swirl knife greased with butter through mixtures for marbled design. Cool until set.
- ☐ Refrigerate uncovered about 3 hours or until set.
- ☐ Cut into 12 rows by 8 rows with knife greased with butter. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:1.95, Glycemic Load:10.83, Inflammation Score:-1, Nutrition Score:0.93652173115507%

Flavonoids

Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 135.28kcal (6.76%), Fat: 5.87g (9.03%), Saturated Fat: 2.87g (17.95%), Carbohydrates: 20.82g (6.94%), Net Carbohydrates: 20.57g (7.48%), Sugar: 19.05g (21.17%), Cholesterol: 3.52mg (1.17%), Sodium: 39.4mg (1.71%), Alcohol: 0.05g (100%), Alcohol %: 0.18% (100%), Protein: 0.92g (1.83%), Vitamin A: 125.78IU (2.52%), Manganese: 0.04mg (2.18%), Calcium: 20.93mg (2.09%), Copper: 0.04mg (2.08%), Phosphorus: 19.24mg (1.92%), Magnesium: 6.56mg (1.64%), Vitamin B2: 0.02mg (1.33%), Potassium: 36.97mg (1.06%), Fiber: 0.25g (1.01%)