



Creamy Marshmallow-Peanut Butter Fudge

 Gluten Free

READY IN



145 min.

SERVINGS



36

CALORIES



120 kcal

DESSERT

Ingredients

- 0.8 cup butter
- 5 oz evaporated milk canned ()
- 10 oz marshmallows jet-puffed miniature
- 20 oz peanut butter chips
- 1 cup planters cocktail peanuts coarsely chopped
- 1.5 cups sugar
- 0.5 tsp vanilla

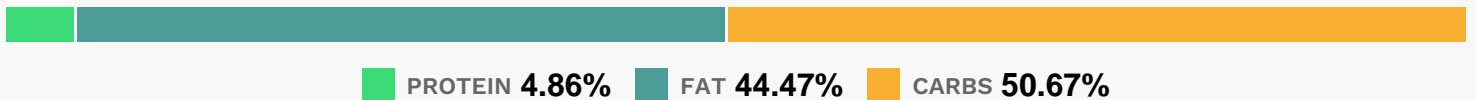
Equipment

- frying pan
- sauce pan
- aluminum foil

Directions

- Line 13x9-inch pan with foil, with ends of foil extending over sides; spray with cooking spray.
- Bring sugar, butter, evaporated milk and marshmallows to boil in large saucepan on medium heat, stirring constantly. Cook 5 min., stirring constantly.
- Stir in peanut butter chips and vanilla; cook and stir 2 to 3 min. or until chips are completely melted and mixture is well blended.
- Pour into prepared pan; spread to evenly cover bottom of pan.
- Sprinkle with nuts; press lightly into fudge with back of spoon.
- Refrigerate several hours or until firm. Use foil handles to remove fudge from pan before cutting to serve.

Nutrition Facts



Properties

Glycemic Index:4.02, Glycemic Load:9.72, Inflammation Score:-2, Nutrition Score:1.5413043405861%

Nutrients (% of daily need)

Calories: 119.73kcal (5.99%), Fat: 6.16g (9.47%), Saturated Fat: 1.28g (8.03%), Carbohydrates: 15.79g (5.26%), Net Carbohydrates: 15.4g (5.6%), Sugar: 13.26g (14.73%), Cholesterol: 1.14mg (0.38%), Sodium: 56.05mg (2.44%), Alcohol: 0.02g (100%), Alcohol %: 0.06% (100%), Protein: 1.51g (3.03%), Manganese: 0.11mg (5.42%), Vitamin A: 178.57IU (3.57%), Vitamin B3: 0.66mg (3.3%), Folate: 10.17µg (2.54%), Phosphorus: 25.45mg (2.54%), Copper: 0.05mg (2.27%), Magnesium: 8.88mg (2.22%), Vitamin B1: 0.03mg (1.99%), Calcium: 16.32mg (1.63%), Fiber: 0.39g (1.57%), Potassium: 44.74mg (1.28%), Vitamin B2: 0.02mg (1.26%), Iron: 0.19mg (1.05%), Vitamin E: 0.15mg (1.02%), Vitamin B5: 0.1mg (1.01%)