

Deluxe Holiday Fudge

Gluten Free







DESSERT

Ingredients

| 3 cups semi chocolate chips (12-ounce size each) |
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| 2 cups marshmallows miniature cut in half |
| 14 ounces condensed milk sweetened canned |
| 1 teaspoon vanilla |
| 1 cup nuts chopped |
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0.3 cup peppermint candies white melted

0.5 cup cherries dried chopped

Equipment

| | frying pan |
|----|---|
| | sauce pan |
| | aluminum foil |
| | microwave |
| Di | rections |
| | Grease bottom and sides of square pan, 9x9x2 inches, with butter, or line with aluminum foil. |
| | Heat chocolate chips, marshmallows and milk in 2-quart saucepan over medium heat, stirring constantly, until chips and marshmallows are melted and mixture is smooth. |
| | Stir in vanilla, nuts and cherries. Immediately pour into pan. |
| | Drizzle with melted white baking chips. Cover and refrigerate about 2 hours or until firm. |
| | Cut into 1-inch squares. |
| | Place chocolate chips, marshmallows and milk in 8-cup microwavable measure. Microwave uncovered on High 3 to 5 minutes, stirring every minute, until chips and marshmallows are melted and mixture can be stirred smooth. Continue as directed in step 3. |
| | Nutrition Facts |
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| | PROTEIN 6.34% FAT 48.76% CARBS 44.9% |

Properties

Glycemic Index: 2.1, Glycemic Load: 2.61, Inflammation Score: -1, Nutrition Score: 1.976956523307%

Nutrients (% of daily need)

Calories: 84.71kcal (4.24%), Fat: 4.67g (7.18%), Saturated Fat: 2.34g (14.61%), Carbohydrates: 9.67g (3.22%), Net Carbohydrates: 8.81g (3.2%), Sugar: 7.46g (8.29%), Cholesterol: 2.32mg (0.77%), Sodium: 9.75mg (0.42%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Caffeine: 6.45mg (2.15%), Protein: 1.37g (2.73%), Manganese: 0.14mg (6.93%), Copper: 0.12mg (6.07%), Magnesium: 19.17mg (4.79%), Phosphorus: 42.26mg (4.23%), Fiber: 0.86g (3.44%), Iron: 0.58mg (3.2%), Calcium: 23.74mg (2.37%), Zinc: 0.33mg (2.18%), Potassium: 75.07mg (2.14%), Selenium: 1.47µg (2.1%), Vitamin B2: 0.03mg (1.8%)