



EAGLE BRAND® Peanut Butter Fudge



Vegetarian



Gluten Free



Popular

READY IN



140 min.

SERVINGS



6

CALORIES



752 kcal

DESSERT

Ingredients

- ☐ 12 ounce baking bars white chopped
- ☐ 14 ounce eagle brand® condensed milk sweetened canned
- ☐ 0.5 cup creamy peanut butter jif®
- ☐ 0.8 cup peanuts chopped
- ☐ 1 teaspoon vanilla extract

Equipment

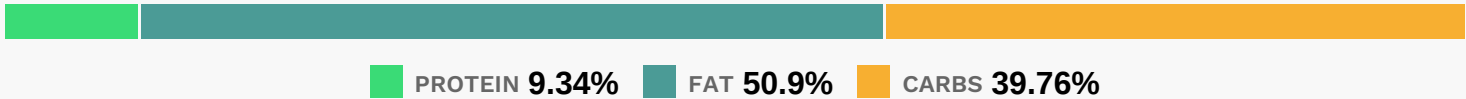
- ☐ frying pan
- ☐ sauce pan

- ☐ wax paper
- ☐ cutting board

Directions

- ☐ In heavy saucepan, heat sweetened condensed milk and peanut butter over medium heat until just bubbly, stirring constantly.
- ☐ Remove from heat. Stir in white chocolate until smooth. Immediately stir in peanuts and vanilla.
- ☐ Spread evenly into wax paper lined 8-or 9-inch square pan. Cool. Cover and chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper.
- ☐ Sprinkle with additional chopped peanuts if desired.
- ☐ Cut into squares. Store leftovers covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:26.54, Glycemic Load:46.06, Inflammation Score:-5, Nutrition Score:16.799130362013%

Nutrients (% of daily need)

Calories: 752.25kcal (37.61%), Fat: 43.99g (67.68%), Saturated Fat: 18.2g (113.73%), Carbohydrates: 77.32g (25.77%), Net Carbohydrates: 74.44g (27.07%), Sugar: 71.78g (79.75%), Cholesterol: 34.4mg (11.47%), Sodium: 231.35mg (10.06%), Alcohol: 0.23g (100%), Alcohol %: 0.18% (100%), Protein: 18.17g (36.34%), Phosphorus: 410.88mg (41.09%), Manganese: 0.81mg (40.35%), Calcium: 330.65mg (33.06%), Vitamin B3: 6.33mg (31.65%), Vitamin B2: 0.5mg (29.49%), Magnesium: 94.73mg (23.68%), Selenium: 14.54µg (20.77%), Potassium: 665.6mg (19.02%), Folate: 73.54µg (18.38%), Vitamin E: 2.61mg (17.39%), Vitamin B1: 0.25mg (16.55%), Copper: 0.3mg (14.95%), Vitamin B5: 1.39mg (13.92%), Zinc: 1.98mg (13.17%), Fiber: 2.88g (11.52%), Vitamin B6: 0.22mg (11.23%), Vitamin B12: 0.61µg (10.14%), Iron: 1.35mg (7.49%), Vitamin K: 5.62µg (5.35%), Vitamin A: 193.63IU (3.87%), Vitamin C: 2mg (2.43%)