



Easy Creamy Vanilla Fudge

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



15

CALORIES



161 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons butter
- ☐ 3.8 cups confectioners' sugar
- ☐ 3 tablespoons milk
- ☐ 1 pinch salt
- ☐ 1 tablespoon vanilla extract

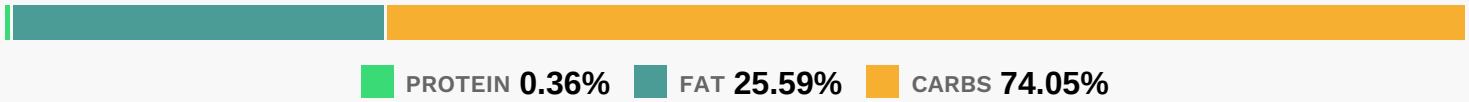
Equipment

- ☐ frying pan
- ☐ sauce pan

Directions

- ☐ Grease a 9x5 inch pan. Set aside.
- ☐ In a 3 quart saucepan, over very low heat, mix together confectioners sugar, butter, milk, vanilla, and salt until mixture is creamy.
- ☐ Pour quickly into greased 9x5 inch pan. Refrigerate until firm, then cut into squares. Store in an airtight container in the refrigerator.

Nutrition Facts



Properties

Glycemic Index:5.87, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.36478261374261%

Nutrients (% of daily need)

Calories: 161.15kcal (8.06%), Fat: 4.64g (7.14%), Saturated Fat: 2.93g (18.34%), Carbohydrates: 30.19g (10.06%), Net Carbohydrates: 30.19g (10.98%), Sugar: 29.6g (32.89%), Cholesterol: 12.4mg (4.13%), Sodium: 40.41mg (1.76%), Alcohol: 0.3g (100%), Alcohol %: 0.96% (100%), Protein: 0.15g (0.29%), Vitamin A: 144.8IU (2.9%)