



## Fantasy Fudge

 Gluten Free

READY IN



25 min.

SERVINGS



25

CALORIES



294 kcal

DESSERT

### Ingredients

- 0.8 cup butter
- 5 oz evaporated milk sweetened canned () (Do not use condensed milk.)
- 7 oz marshmallow crème jet-puffed
- 12 oz baker's semi-sweet chocolate chopped
- 3 cups sugar
- 1 tsp vanilla
- 1 cup planters walnuts chopped

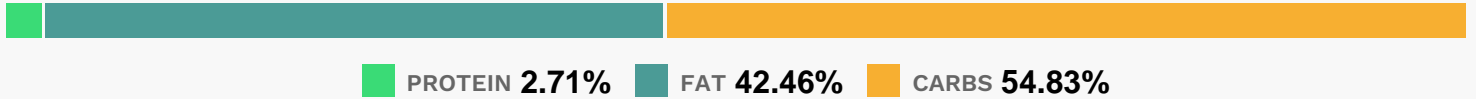
### Equipment

- frying pan
- sauce pan
- aluminum foil
- candy thermometer

## Directions

- Line 9-inch square pan with Reynolds Wrap Aluminum Foil, with ends of foil extending over sides. Bring sugar, butter and evaporated milk to full rolling boil in 3-qt. saucepan on medium heat, stirring constantly. Cook 4 min. or until candy thermometer reaches 234F, stirring constantly.
- Remove from heat.
- Add chocolate and marshmallow creme; stir until melted.
- Add nuts and vanilla; mix well.
- Pour into prepared pan; spread to cover bottom of pan. Cool completely. Use foil handles to lift fudge from pan before cutting into 1-inch squares.

## Nutrition Facts



## Properties

Glycemic Index:6.04, Glycemic Load:18.7, Inflammation Score:-3, Nutrition Score:3.8608695806369%

## Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

## Nutrients (% of daily need)

Calories: 293.89kcal (14.69%), Fat: 14.32g (22.03%), Saturated Fat: 4.73g (29.58%), Carbohydrates: 41.59g (13.86%), Net Carbohydrates: 40.19g (14.61%), Sugar: 37.06g (41.17%), Cholesterol: 2.74mg (0.91%), Sodium: 73.13mg (3.18%), Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Caffeine: 11.7mg (3.9%), Protein: 2.05g (4.11%), Manganese: 0.34mg (17.09%), Copper: 0.25mg (12.34%), Magnesium: 33.04mg (8.26%), Phosphorus: 67.49mg (6.75%), Iron: 1.02mg (5.66%), Fiber: 1.4g (5.61%), Vitamin A: 266.47IU (5.33%), Zinc: 0.56mg (3.74%), Potassium: 122.42mg (3.5%), Selenium: 2.36µg (3.37%), Calcium: 31.43mg (3.14%), Vitamin B2: 0.04mg (2.62%), Vitamin E: 0.33mg (2.22%), Vitamin B1: 0.03mg (1.74%), Vitamin B6: 0.03mg (1.67%), Folate: 5.28µg (1.32%), Vitamin B5: 0.12mg (1.16%), Vitamin K: 1.14µg (1.09%)