

Fat Pete's Fudge

 Gluten Free

READY IN



85 min.

SERVINGS



15

CALORIES



953 kcal

DESSERT

Ingredients

- ☐ 0.7 cup butter
- ☐ 16 ounces chocolate candy such as Hershey's®
- ☐ 12 fluid ounce evaporated milk canned
- ☐ 14 ounce marshmallow crème
- ☐ 2.5 cups milk chocolate chips
- ☐ 2 cups peanut butter
- ☐ 4.5 cups sugar white

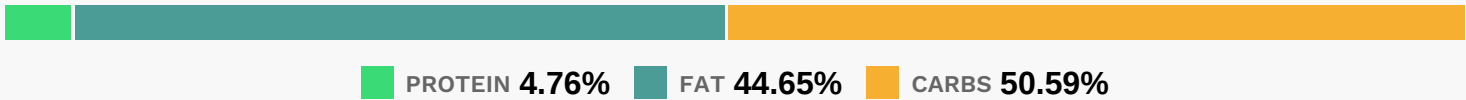
Equipment

- ☐ sauce pan
- ☐ knife
- ☐ baking pan

Directions

- ☐ Grease a 9x13-inch baking pan. Set aside.
- ☐ Bring butter, sugar, and evaporated milk to a boil in a saucepan over medium heat. Boil for 5 to 7 minutes, then remove from heat and quickly stir in the marshmallow cream, chocolate candy, and chocolate chips, until the chocolate has melted and is fully incorporated.
- ☐ Pour chocolate mixture into the prepared baking pan. Dot the top of the fudge with peanut butter. Swirl a knife through the fudge and peanut butter to create a marble effect. Cover and refrigerate until firm, about 1 hour.
- ☐ Cut into squares for serving.

Nutrition Facts



Properties

Glycemic Index:10.47, Glycemic Load:45.17, Inflammation Score:-6, Nutrition Score:14.803913135891%

Nutrients (% of daily need)

Calories: 952.97kcal (47.65%), Fat: 49.2g (75.7%), Saturated Fat: 22.51g (140.68%), Carbohydrates: 125.47g (41.82%), Net Carbohydrates: 120.52g (43.83%), Sugar: 106.54g (118.38%), Cholesterol: 29.46mg (9.82%), Sodium: 244.17mg (10.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 24.19mg (8.06%), Protein: 11.79g (23.58%), Manganese: 1.1mg (54.86%), Copper: 0.69mg (34.32%), Magnesium: 132.96mg (33.24%), Phosphorus: 260.2mg (26.02%), Vitamin B3: 4.94mg (24.72%), Vitamin E: 3.58mg (23.89%), Iron: 4.27mg (23.73%), Fiber: 4.95g (19.79%), Potassium: 571.24mg (16.32%), Zinc: 2.07mg (13.81%), Calcium: 125.12mg (12.51%), Vitamin B2: 0.18mg (10.52%), Vitamin B6: 0.18mg (8.82%), Folate: 31.78µg (7.94%), Vitamin B5: 0.65mg (6.53%), Vitamin A: 320.45IU (6.41%), Selenium: 4.47µg (6.39%), Vitamin B1: 0.07mg (4.63%), Vitamin K: 3.16µg (3.01%), Vitamin B12: 0.14µg (2.33%)