

Fat Pete's Fudge

 Gluten Free

READY IN



85 min.

SERVINGS



15

CALORIES



748 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
- ☐ 4.5 cups sugar white

Equipment

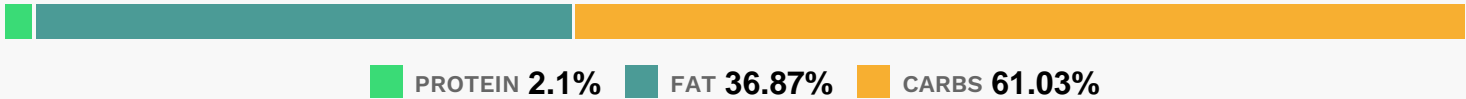
- ☐ sauce pan

- ☐ 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:9.54, Glycemic Load:44.32, Inflammation Score:-4, Nutrition Score:8.1434781771639%

Nutrients (% of daily need)

Calories: 747.6kcal (37.38%), Fat: 31.62g (48.65%), Saturated Fat: 19.04g (118.97%), Carbohydrates: 117.8g (39.27%), Net Carbohydrates: 114.5g (41.64%), Sugar: 102.93g (114.37%), Cholesterol: 29.46mg (9.82%), Sodium: 96.59mg (4.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 24.19mg (8.06%), Protein: 4.05g (8.1%), Manganese: 0.59mg (29.64%), Copper: 0.54mg (27.1%), Iron: 3.68mg (20.42%), Magnesium: 74.83mg (18.71%), Phosphorus: 143.58mg (14.36%), Fiber: 3.3g (13.18%), Calcium: 108.27mg (10.83%), Potassium: 377.22mg (10.78%), Zinc: 1.2mg (7.99%), Vitamin B2: 0.11mg (6.66%), Vitamin A: 320.45IU (6.41%), Selenium: 3.06µg (4.37%), Vitamin E: 0.45mg (3%), Vitamin K: 3.06µg (2.91%), Vitamin B5: 0.29mg (2.88%), Vitamin B12: 0.14µg (2.33%), Vitamin B3: 0.37mg (1.84%), Vitamin B1: 0.02mg (1.46%), Vitamin B6: 0.02mg (1.18%)