



## Fatty Natty's Peanut Butter Fudge Balls

 Gluten Free

READY IN



45 min.

SERVINGS



20

CALORIES



148 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 2 tablespoons cocoa powder
- 2 cups confectioners' sugar
- 2 tablespoons marshmallow creme marshmallow fluff® (such as )
- 1 cup peanut butter
- 1 teaspoon vanilla extract

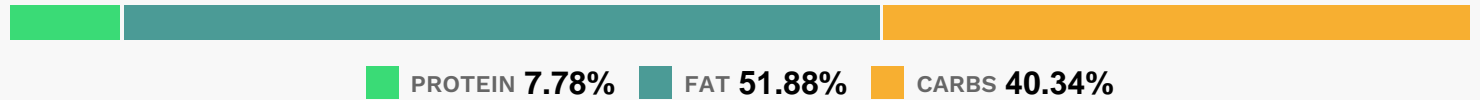
### Equipment

- bowl

## Directions

- Mix confectioners' sugar, peanut butter, butter, cocoa powder, marshmallow creme, and vanilla extract together in a bowl until smooth.
- Roll mixture into 2-inch balls and place in a sealed container. Refrigerate until set, at least 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:3.2, Glycemic Load:0.32, Inflammation Score:-2, Nutrition Score:2.8369565295136%

## Flavonoids

Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## Nutrients (% of daily need)

Calories: 147.6kcal (7.38%), Fat: 8.96g (13.79%), Saturated Fat: 2.8g (17.51%), Carbohydrates: 15.68g (5.23%), Net Carbohydrates: 14.88g (5.41%), Sugar: 13.5g (14.99%), Cholesterol: 6.1mg (2.03%), Sodium: 73.95mg (3.22%), Alcohol: 0.07g (100%), Alcohol %: 0.3% (100%), Protein: 3.02g (6.05%), Manganese: 0.21mg (10.46%), Vitamin B3: 1.73mg (8.64%), Vitamin E: 1.24mg (8.28%), Magnesium: 24.38mg (6.09%), Phosphorus: 48.09mg (4.81%), Copper: 0.07mg (3.71%), Fiber: 0.8g (3.22%), Vitamin B6: 0.06mg (2.9%), Folate: 11.34µg (2.83%), Zinc: 0.37mg (2.44%), Potassium: 81.57mg (2.33%), Vitamin B2: 0.03mg (1.72%), Iron: 0.3mg (1.67%), Vitamin A: 70.91IU (1.42%), Vitamin B5: 0.14mg (1.41%), Vitamin B1: 0.02mg (1.22%)