



## Festive Fantasy Fudge

 Gluten Free

READY IN



25 min.

SERVINGS



40

CALORIES



188 kcal

DESSERT

### Ingredients

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

## 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 large 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 vanilla; mix well.
- Pour into prepared pan; spread to evenly cover bottom of pan. Cool 5 min.
- Sprinkle with MALLOW Bits and candies; gently press into fudge with back of spoon. Cool completely. Use foil handles to remove fudge from pan before cutting into squares.

## Nutrition Facts



## Properties

Glycemic Index:5.03, Glycemic Load:13.05, Inflammation Score:-2, Nutrition Score:1.8308695423538%

## Nutrients (% of daily need)

Calories: 188.14kcal (9.41%), Fat: 7.04g (10.84%), Saturated Fat: 2.78g (17.37%), Carbohydrates: 28.26g (9.42%), Net Carbohydrates: 27.58g (10.03%), Sugar: 25.18g (27.98%), Cholesterol: 1.72mg (0.57%), Sodium: 46.11mg (2%), Alcohol: 1.82g (100%), Alcohol %: 5.29% (100%), Caffeine: 7.31mg (2.44%), Protein: 0.84g (1.68%), Manganese: 0.13mg (6.29%), Copper: 0.11mg (5.58%), Magnesium: 16.65mg (4.16%), Vitamin A: 165.96IU (3.32%), Phosphorus: 32.38mg (3.24%), Iron: 0.56mg (3.1%), Fiber: 0.68g (2.72%), Potassium: 71.31mg (2.04%), Selenium: 1.33µg (1.9%), Zinc: 0.27mg (1.77%), Calcium: 17.35mg (1.73%), Vitamin B2: 0.03mg (1.67%), Vitamin E: 0.19mg (1.25%)