



Five-Minute Fudge Wreath

 Gluten Free

READY IN



10 min.

SERVINGS



32

CALORIES



205 kcal

DESSERT

Ingredients

- 9 ounces butterscotch morsels ()
- 32 servings candied cherries green red for garnish, optional
- 0.5 cup currants (a couple of handfuls)
- 8 inch cake pan with softened butter
- 12 ounce semisweet chocolate morsels
- 14 ounce condensed milk sweetened canned
- 1 teaspoon vanilla extract
- 8 ounce walnut halves canned

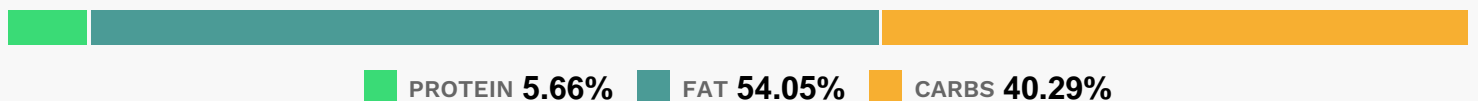
Equipment

- frying pan
- pot
- cake form
- stove

Directions

- Watch how to make this recipe.
- Place a heavy pot on the stove and preheat it over low heat.
- Add chips and milk and stir until chips are melted and milk combined. Save the empty condensed milk can. Stir in vanilla and remove fudge from heat.
- Add nuts and currants and stir in immediately.
- Cover empty condensed milk can with plastic food wrap and center it in the greased cake pan. Spoon fudge into pan around can, making sure to recenter can if it drifts.
- The fudge will set up almost immediately.
- Garnish can only be added in the first minute or 2 the fudge is in the pan, so work quickly. Decorate your wreath with "holly" made from cut candied red and green cherries. A wreath left plain can be garnished with a pretty fabric bow when serving. Chill covered in the refrigerator and slice fudge very thin when ready to serve, a little goes a long way.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:7.83, Inflammation Score:-2, Nutrition Score:4.4030435052903%

Flavonoids

Cyanidin: 0.19mg, Cyanidin: 0.19mg, Cyanidin: 0.19mg, Cyanidin: 0.19mg

Nutrients (% of daily need)

Calories: 205.23kcal (10.26%), Fat: 12.61g (19.4%), Saturated Fat: 5.71g (35.67%), Carbohydrates: 21.14g (7.05%), Net Carbohydrates: 19.71g (7.17%), Sugar: 18.07g (20.08%), Cholesterol: 6.22mg (2.07%), Sodium: 29.11mg (1.27%),

Alcohol: 0.04g (100%), Alcohol %: 0.13% (100%), Caffeine: 9.14mg (3.05%), Protein: 2.97g (5.94%), Manganese: 0.39mg (19.73%), Copper: 0.25mg (12.71%), Phosphorus: 88.4mg (8.84%), Magnesium: 34.37mg (8.59%), Fiber: 1.43g (5.73%), Calcium: 53.62mg (5.36%), Iron: 0.95mg (5.28%), Potassium: 160.47mg (4.58%), Selenium: 3.2µg (4.57%), Vitamin B2: 0.08mg (4.53%), Zinc: 0.64mg (4.23%), Vitamin B1: 0.04mg (2.9%), Vitamin B6: 0.06mg (2.8%), Folate: 8.63µg (2.16%), Vitamin B5: 0.18mg (1.79%), Vitamin K: 1.67µg (1.59%), Vitamin B12: 0.08µg (1.38%), Vitamin E: 0.2mg (1.36%), Vitamin B3: 0.24mg (1.18%), Vitamin A: 57.44IU (1.15%)