



Fudge Ring

READY IN



22 min.

SERVINGS



10

CALORIES



686 kcal

DESSERT

Ingredients

- 10 servings butter
- 1 cup butterscotch topping
- 1.3 cups m&m candies
- 12 oz milk chocolate chips
- 1 pinch salt
- 14 oz condensed milk sweetened canned
- 0.5 cup crème-filled chocolate sandwich cookies crushed (5 cookies)
- 1 teaspoon vanilla extract

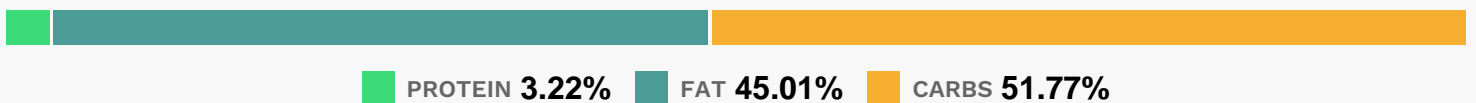
Equipment

- sauce pan
- knife
- plastic wrap
- cake form
- aluminum foil
- springform pan

Directions

- Combine first 3 ingredients in a saucepan, reserving condensed milk can. Cook over medium-low heat until all morsels melt, stirring often.
- Remove from heat; stir in vanilla and salt. Cool slightly (about 15 minutes).
- Meanwhile, grease an 8" round cake pan or springform pan with butter. Line pan with 2 pieces of plastic wrap, overlapping edges and smoothing out any wrinkles. Wrap empty condensed milk can with aluminum foil, smoothing out wrinkles; place in center of cake pan.
- Stir 1 cup candies and crushed cookies into fudge; spread fudge in cake pan, holding can firmly in center. (A second pair of hands is a big help here.)
- Sprinkle remaining 1/4 cup chocolate candies over fudge, gently pressing candies into fudge. Cover and chill until firm (about 2 to 3 hours).
- To unmold, carefully loosen edges with a sharp knife, and remove can from center of fudge. Carefully invert fudge onto a plate. Invert again on a serving plate or cardboard cake round for gift giving.
- Cut fudge into thin slices to serve.
- Note: For an easy gift giving "platter," we wrapped a cardboard cake round with wrapping paper.

Nutrition Facts



Properties

Glycemic Index:17.1, Glycemic Load:26.9, Inflammation Score:-1, Nutrition Score:5.0817391094954%

Nutrients (% of daily need)

Calories: 685.94kcal (34.3%), Fat: 34.72g (53.41%), Saturated Fat: 23.26g (145.35%), Carbohydrates: 89.86g (29.95%), Net Carbohydrates: 88.93g (32.34%), Sugar: 83.48g (92.76%), Cholesterol: 28.14mg (9.38%), Sodium: 165.54mg (7.2%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Protein: 5.59g (11.18%), Calcium: 181.7mg (18.17%), Vitamin B2: 0.21mg (12.46%), Phosphorus: 119.65mg (11.96%), Selenium: 6.78µg (9.69%), Potassium: 286.78mg (8.19%), Iron: 1.39mg (7.73%), Vitamin A: 289.66IU (5.79%), Vitamin K: 5µg (4.76%), Vitamin E: 0.61mg (4.06%), Magnesium: 15.93mg (3.98%), Vitamin B1: 0.06mg (3.79%), Vitamin B5: 0.38mg (3.78%), Fiber: 0.93g (3.74%), Vitamin B12: 0.22µg (3.62%), Zinc: 0.47mg (3.16%), Manganese: 0.06mg (2.91%), Folate: 9.74µg (2.43%), Copper: 0.03mg (1.7%), Vitamin B3: 0.31mg (1.56%), Vitamin C: 1.22mg (1.48%), Vitamin B6: 0.03mg (1.39%)