



Holiday Fudge Bites

 **Gluten Free**  **Popular**

READY IN



135 min.

SERVINGS



24

CALORIES



165 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate white
- 6 Tbsp butter
- 6 Tbsp multi-colored sprinkles
- 3.9 oz jell-o chocolate flavor pudding instant
- 3 cups powdered sugar
- 4 oz baker's semi-sweet chocolate
- 0.3 cup water

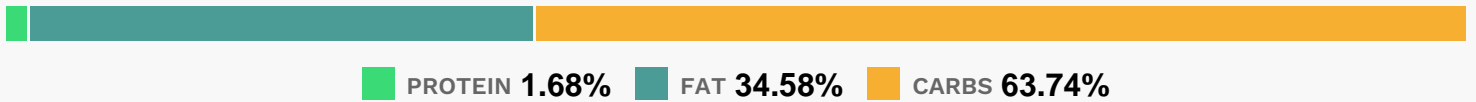
Equipment

- bowl
- frying pan
- whisk
- aluminum foil
- microwave

Directions

- Line 8-inch square pan with foil, with ends of foil extending over sides. Microwave first 4 ingredients in large microwaveable bowl on HIGH 2 min. or until butter is melted; stir until chocolate is completely melted and mixture is well blended.
- Add dry pudding mix; stir with whisk 2 min.
- Add powdered sugar, 1 cup at a time, stirring after each addition until well blended; press onto bottom of prepared pan. Top with sprinkles; press into fudge to secure.
- Refrigerate 2 hours or until firm. Use foil handles to lift fudge from pan before cutting into pieces.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:1.95, Inflammation Score:-1, Nutrition Score:1.3295652081623%

Nutrients (% of daily need)

Calories: 164.62kcal (8.23%), Fat: 6.42g (9.88%), Saturated Fat: 3.94g (24.63%), Carbohydrates: 26.65g (8.88%), Net Carbohydrates: 26.09g (9.49%), Sugar: 24.6g (27.33%), Cholesterol: 8.91mg (2.97%), Sodium: 93.85mg (4.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.39mg (1.46%), Protein: 0.7g (1.41%), Manganese: 0.08mg (4.02%), Copper: 0.08mg (3.98%), Magnesium: 11.06mg (2.76%), Phosphorus: 24.77mg (2.48%), Fiber: 0.55g (2.21%), Iron: 0.38mg (2.11%), Vitamin A: 92.49IU (1.85%), Potassium: 52.33mg (1.5%), Calcium: 13.99mg (1.4%), Vitamin B2: 0.02mg (1.31%), Zinc: 0.19mg (1.29%), Selenium: 0.85µg (1.21%), Vitamin E: 0.16mg (1.06%), Vitamin K: 1.09µg (1.04%)