



Holiday Fudge Bites

 Gluten Free

READY IN



135 min.

SERVINGS



24

CALORIES



164 kcal

DESSERT

Ingredients

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

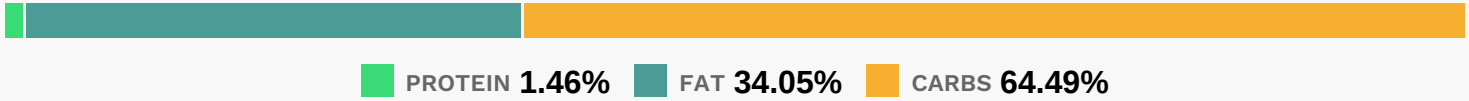
Equipment

- ☐ 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.
- ☐ Add dry pudding mix; stir with whisk 2 min.
- ☐ Add powdered sugar, 1 cup at a time, stirring after each addition until 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:1.1430434901267%

Nutrients (% of daily need)

Calories: 164.3kcal (8.22%), Fat: 6.31g (9.71%), Saturated Fat: 3.88g (24.25%), Carbohydrates: 26.9g (8.97%), Net Carbohydrates: 26.49g (9.63%), Sugar: 25.12g (27.92%), Cholesterol: 8.8mg (2.93%), Sodium: 56.95mg (2.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.06mg (1.35%), Protein: 0.61g (1.22%), Copper: 0.06mg (3.22%), Manganese: 0.06mg (3.2%), Magnesium: 8.99mg (2.25%), Phosphorus: 21.53mg (2.15%), Vitamin A: 91.24IU (1.82%), Iron: 0.32mg (1.8%), Fiber: 0.42g (1.66%), Calcium: 13.65mg (1.37%), Potassium: 42.36mg (1.21%), Vitamin B2: 0.02mg (1.19%), Zinc: 0.17mg (1.11%), Selenium: 0.78µg (1.11%), Vitamin E: 0.15mg (1.03%)