



Layered Chocolate-Peanut Butter Fudge

 Gluten Free

READY IN



130 min.

SERVINGS



10

CALORIES



346 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate white (6 oz.)
- 0.3 cup creamy peanut butter
- 0.5 cup planters cocktail peanuts chopped
- 8 oz baker's semi-sweet chocolate
- 0.8 cup condensed milk sweetened canned

Equipment

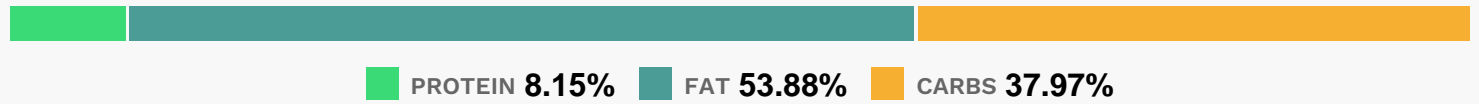
- bowl
- frying pan

- aluminum foil
- microwave

Directions

- Line 8-inch square pan with foil, with ends of foil extending over sides. Microwave semi-sweet chocolate and milk in microwaveable bowl on HIGH 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted and mixture is well blended. Stir in nuts.
- Pour into prepared pan; spread to evenly cover bottom of pan.
- Microwave white chocolate in separate microwaveable bowl 1-1/2 min. or until chocolate is almost melted, stirring after 1 min. Stir until completely melted.
- Add peanut butter; stir until melted.
- Spread over semi-sweet chocolate layer in pan.
- Refrigerate 2 hours or until firm. Use foil handles to remove fudge from pan before cutting into pieces.

Nutrition Facts



Properties

Glycemic Index:15.93, Glycemic Load:12.52, Inflammation Score:-4, Nutrition Score:8.8447825753171%

Nutrients (% of daily need)

Calories: 346.22kcal (17.31%), Fat: 21.24g (32.68%), Saturated Fat: 9.67g (60.41%), Carbohydrates: 33.68g (11.23%), Net Carbohydrates: 30.84g (11.21%), Sugar: 28.18g (31.31%), Cholesterol: 11.55mg (3.85%), Sodium: 70.9mg (3.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 19.5mg (6.5%), Protein: 7.23g (14.46%), Manganese: 0.59mg (29.5%), Copper: 0.39mg (19.3%), Phosphorus: 187.18mg (18.72%), Magnesium: 71.87mg (17.97%), Vitamin B3: 2.34mg (11.72%), Fiber: 2.84g (11.36%), Calcium: 112.7mg (11.27%), Iron: 1.9mg (10.56%), Potassium: 336.86mg (9.62%), Vitamin B2: 0.16mg (9.46%), Selenium: 6.6µg (9.43%), Zinc: 1.22mg (8.13%), Folate: 26.39µg (6.6%), Vitamin B1: 0.09mg (6.22%), Vitamin E: 0.87mg (5.78%), Vitamin B5: 0.51mg (5.07%), Vitamin B6: 0.08mg (3.99%), Vitamin B12: 0.21µg (3.42%), Vitamin K: 2.82µg (2.69%), Vitamin A: 76.02IU (1.52%)