



## Layered Peppermint Fudge

 Gluten Free

READY IN



130 min.

SERVINGS



16

CALORIES



222 kcal

DESSERT

### Ingredients

- 4 oz baker's chocolate white (6 oz.)
- 1 cup marshmallows jet-puffed miniature
- 0.3 cup peppermint candies hard crushed ( 10 candies)
- 8 oz baker's semi-sweet chocolate
- 14 oz condensed milk sweetened divided canned
- 2 tsp vanilla

### Equipment

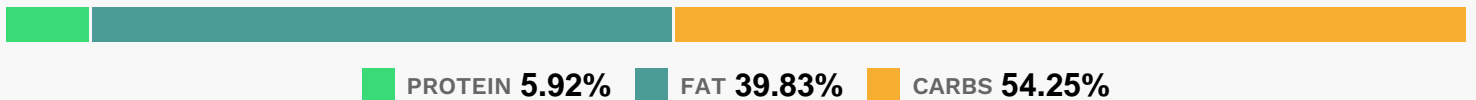
- bowl

- frying pan
- aluminum foil
- microwave

## Directions

- Microwave semi-sweet chocolate and 1/2 can condensed milk in large microwaveable bowl on HIGH 2 min. or until chocolate is almost melted, stirring after each minute; stir until chocolate is completely melted. Stir in vanilla.
- Add marshmallows; mix well.
- Spread onto bottom of foil-lined 8-inch square pan.
- Microwave white chocolate and remaining condensed milk in separate microwaveable bowl 1-1/2 min. or until chocolate is almost melted, stirring after 1 min.; stir until chocolate is completely melted. Stir in crushed candy; spread over fudge layer in pan.
- Refrigerate 2 hours or until firm before cutting into 1-inch squares.

## Nutrition Facts



## Properties

Glycemic Index:16.34, Glycemic Load:14.45, Inflammation Score:-2, Nutrition Score:4.3126087175763%

## Nutrients (% of daily need)

Calories: 222.11kcal (11.11%), Fat: 9.87g (15.18%), Saturated Fat: 5.86g (36.63%), Carbohydrates: 30.24g (10.08%), Net Carbohydrates: 29.09g (10.58%), Sugar: 26.54g (29.49%), Cholesterol: 10.77mg (3.59%), Sodium: 41.85mg (1.82%), Alcohol: 0.18g (100%), Alcohol %: 0.44% (100%), Caffeine: 12.19mg (4.06%), Protein: 3.3g (6.6%), Phosphorus: 112.37mg (11.24%), Manganese: 0.19mg (9.57%), Copper: 0.19mg (9.41%), Calcium: 93.49mg (9.35%), Magnesium: 32.37mg (8.09%), Vitamin B2: 0.13mg (7.69%), Selenium: 5.23µg (7.48%), Potassium: 193.6mg (5.53%), Iron: 0.97mg (5.38%), Fiber: 1.15g (4.61%), Zinc: 0.66mg (4.42%), Vitamin B12: 0.17µg (2.91%), Vitamin B5: 0.27mg (2.72%), Vitamin B1: 0.03mg (2.09%), Vitamin K: 1.81µg (1.73%), Vitamin A: 75.45IU (1.51%), Vitamin E: 0.19mg (1.28%), Vitamin B3: 0.23mg (1.14%), Vitamin B6: 0.02mg (1.08%)