



Mississippi Mud Fondue

READY IN



18 min.

SERVINGS



18

CALORIES



302 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 12 oz chocolate chips dark
- 1 cup cup heavy whipping cream
- 7.5 oz marshmallow creme
- 18 servings graham crackers toasted chopped
- 0.5 teaspoon vanilla extract

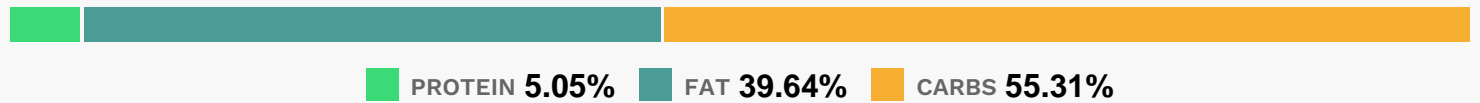
Equipment

- sauce pan
- pot

Directions

- Bring cream to a boil in a large heavy-duty saucepan over medium-high heat; reduce heat to low, and simmer.
- Add chocolate morsels, and stir until melted and smooth. Stir in marshmallow crme and vanilla, stirring constantly until smooth.
- Transfer to fondue pot. Keep warm.
- Serve with desired accompaniments.

Nutrition Facts



Properties

Glycemic Index:4.11, Glycemic Load:15.08, Inflammation Score:-2, Nutrition Score:4.21565219436%

Nutrients (% of daily need)

Calories: 302.44kcal (15.12%), Fat: 13.51g (20.78%), Saturated Fat: 8.96g (55.99%), Carbohydrates: 42.41g (14.14%), Net Carbohydrates: 40.74g (14.81%), Sugar: 20.55g (22.83%), Cholesterol: 15.13mg (5.04%), Sodium: 208.32mg (9.06%), Alcohol: 0.04g (100%), Alcohol %: 0.07% (100%), Protein: 3.87g (7.75%), Calcium: 88.12mg (8.81%), Phosphorus: 88.05mg (8.8%), Zinc: 1.24mg (8.28%), Iron: 1.41mg (7.85%), Vitamin B2: 0.13mg (7.4%), Fiber: 1.67g (6.68%), Vitamin B3: 1.26mg (6.32%), Magnesium: 24.26mg (6.07%), Vitamin B1: 0.09mg (5.69%), Potassium: 181.92mg (5.2%), Folate: 17.38µg (4.34%), Vitamin A: 196.26IU (3.93%), Vitamin B6: 0.06mg (2.86%), Vitamin E: 0.42mg (2.79%), Copper: 0.04mg (2.23%), Selenium: 1.38µg (1.97%), Vitamin K: 1.88µg (1.79%), Vitamin B5: 0.18mg (1.76%), Vitamin D: 0.21µg (1.41%), Manganese: 0.03mg (1.34%), Vitamin B12: 0.07µg (1.23%)