



Mocha Marble Fudge

 Gluten Free

READY IN



130 min.

SERVINGS



64

CALORIES



65 kcal

DESSERT

Ingredients

- ☐ 1 serving butter for greasing
- ☐ 14 oz condensed milk sweetened canned (not evaporated)
- ☐ 1 tablespoon espresso powder instant
- ☐ 12 oz peppermint candies white (2 cups)
- ☐ 6 oz semi chocolate chips
- ☐ 0.5 teaspoon vanilla

Equipment

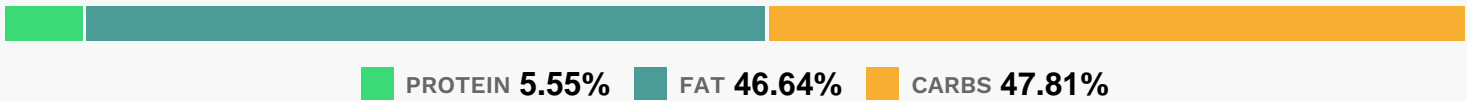
- ☐ frying pan

- ☐ sauce pan
- ☐ knife
- ☐ aluminum foil

Directions

- ☐ Line bottom and sides of 8- or 9-inch square pan with foil, leaving foil overhanging 2 opposite sides of pan; grease foil with butter.
- ☐ In 2-quart nonstick saucepan, mix 3/4 cup of the milk and the espresso powder. Stir in white baking chips.
- ☐ Heat over medium-low heat 5 to 7 minutes, stirring occasionally, until chips are melted and mixture is smooth.
- ☐ Spread in pan.
- ☐ In same saucepan, mix remaining milk, the chocolate chips and vanilla.
- ☐ Heat over medium-low heat 5 to 7 minutes, stirring occasionally, until chips are melted and mixture is smooth. Drop by spoonfuls over espresso layer. Swirl mixtures with table knife. Gently press with hand to smooth top.
- ☐ Refrigerate about 2 hours or until cooled and firm.
- ☐ Remove from pan, using foil to lift.
- ☐ Cut into 1-inch pieces.

Nutrition Facts



Properties

Glycemic Index:1.73, Glycemic Load:2.06, Inflammation Score:-1, Nutrition Score:0.89739130631737%

Nutrients (% of daily need)

Calories: 65.08kcal (3.25%), Fat: 3.46g (5.32%), Saturated Fat: 2.54g (15.88%), Carbohydrates: 7.98g (2.66%), Net Carbohydrates: 7.77g (2.82%), Sugar: 7.37g (8.19%), Cholesterol: 2.44mg (0.81%), Sodium: 11.97mg (0.52%), Alcohol: 0.01g (100%), Alcohol %: 0.09% (100%), Caffeine: 4.74mg (1.58%), Protein: 0.93g (1.85%), Calcium: 27.37mg (2.74%), Phosphorus: 22.86mg (2.29%), Manganese: 0.04mg (1.85%), Copper: 0.03mg (1.71%), Selenium: 1.15µg (1.65%), Magnesium: 6.55mg (1.64%), Vitamin B2: 0.03mg (1.6%), Potassium: 40.91mg (1.17%), Iron: 0.18mg (1.02%)