



## MR. PEANUT'S Double Fantasy Fudge

 Gluten Free

READY IN



270 min.

SERVINGS



30

CALORIES



466 kcal

DESSERT

### Ingredients

- 1.5 cups butter divided (3 sticks)
- 1 cup creamy peanut butter
- 10 oz evaporated milk canned ( )
- 14 oz marshmallow crème jet-puffed divided
- 2 cups planters roasted peanuts dry divided chopped
- 12 oz baker's semi-sweet chocolate
- 6 cups sugar divided
- 2 tsp vanilla divided

## Equipment

- frying pan
- sauce pan
- aluminum foil
- candy thermometer

## Directions

- Line 13x9-inch pan with foil, with ends of foil extending over sides of pan.
- Place 3 cups of the sugar, 3/4 cup (1-1/2 sticks) of the butter and 1 can of the evaporated milk in heavy 3-qt. saucepan. Bring to full rolling boil on medium heat, stirring constantly. Boil 4 min. or until candy thermometer reaches 234F, stirring constantly to prevent scorching.
- Remove from heat.
- Add peanut butter and contents of one of the marshmallow creme jars; stir until completely melted.
- Add 1 cup of the peanuts and 1 tsp. of the vanilla; mix well.
- Pour immediately into prepared pan; spread to evenly cover bottom of pan. Set aside.
- Place remaining 3 cups sugar, the remaining 3/4 cup (1-1/2 sticks) butter and the remaining can of evaporated milk in large heavy saucepan. Bring to full rolling boil on medium heat, stirring constantly. Boil 4 min. or until candy thermometer reaches 234F, stirring constantly to prevent scorching.
- Remove from heat.
- Add chocolate and remaining jar of marshmallow creme; stir until completely melted.
- Add 1/2 cup of the remaining peanuts and the remaining 1 tsp. vanilla; mix well.
- Pour immediately over peanut butter fudge layer in pan.
- Spread to evenly cover peanut butter fudge; sprinkle with remaining 1/2 cup peanuts. Cool at room temperature at least 4 hours before cutting into small pieces to serve. Store in tightly covered container at room temperature.

## Nutrition Facts



■ PROTEIN 4.79% ■ FAT 43.95% ■ CARBS 51.26%

## Properties

Glycemic Index:2.8, Glycemic Load:28.13, Inflammation Score:-5, Nutrition Score:6.5752174204782%

## Nutrients (% of daily need)

Calories: 465.62kcal (23.28%), Fat: 23.69g (36.44%), Saturated Fat: 6.47g (40.43%), Carbohydrates: 62.16g (20.72%), Net Carbohydrates: 60g (21.82%), Sugar: 54.6g (60.66%), Cholesterol: 3.42mg (1.14%), Sodium: 196.5mg (8.54%), Alcohol: 0.1g (100%), Alcohol %: 0.12% (100%), Caffeine: 9.75mg (3.25%), Protein: 5.81g (11.63%), Manganese: 0.49mg (24.37%), Magnesium: 54.93mg (13.73%), Vitamin B3: 2.7mg (13.5%), Phosphorus: 116.75mg (11.67%), Vitamin E: 1.71mg (11.4%), Copper: 0.22mg (11.25%), Vitamin A: 434.24IU (8.68%), Fiber: 2.16g (8.64%), Potassium: 210.82mg (6.02%), Iron: 1.06mg (5.9%), Zinc: 0.87mg (5.82%), Vitamin B2: 0.08mg (4.92%), Vitamin B6: 0.09mg (4.72%), Calcium: 45.54mg (4.55%), Folate: 17.97µg (4.49%), Selenium: 2.69µg (3.85%), Vitamin B5: 0.33mg (3.35%), Vitamin B1: 0.04mg (2.42%)