

# My Never-Ever-Fail Chocolate Fudge

 **Gluten Free**

READY IN



**45 min.**

SERVINGS



**96**

CALORIES



**92 kcal**

DESSERT

## Ingredients

- 10 oz evaporated milk canned
- 20 large marshmallows
- 12 oz bittersweet chocolate finely chopped
- 4 cups sugar
- 10 tbsps butter unsalted at room temperature
- 1 tbsp vanilla extract pure
- 2 cups macadamia nuts toasted chopped

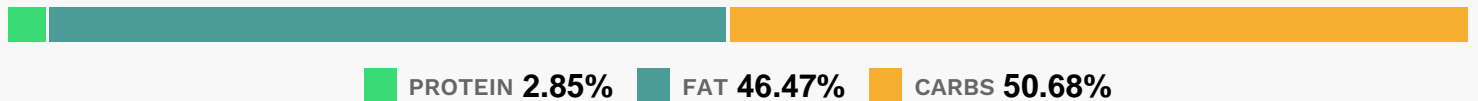
## Equipment

- bowl
- frying pan
- sauce pan
- wooden spoon

## Directions

- Combine the chocolate pieces, nuts (if using), butter, and vanilla in a large heatproof bowl. Set aside.
- Place the marshmallows, sugar, and evaporated milk in a heavy-bottomed saucepan over medium heat. Stirring constantly, bring to a boil. Continuing to stir, boil for exactly 6 minutes.
- Remove from the heat and immediately pour the marshmallow mixture into the chocolate mixture; beat constantly until creamy. Quickly pour into the prepared pan or platter, pushing slightly with the back of a wooden spoon to spread the fudge evenly.
- Cool for at least 1 hour before cutting into pieces.
- Serve at room temperature.
- Homemade
- Clarkson Potter

## Nutrition Facts



## Properties

Glycemic Index:1.46, Glycemic Load:6.55, Inflammation Score:-1, Nutrition Score:1.3921739037918%

## Nutrients (% of daily need)

Calories: 92.12kcal (4.61%), Fat: 4.91g (7.55%), Saturated Fat: 2g (12.52%), Carbohydrates: 12.04g (4.01%), Net Carbohydrates: 11.52g (4.19%), Sugar: 10.9g (12.11%), Cholesterol: 4.2mg (1.4%), Sodium: 5.05mg (0.22%), Alcohol: 0.05g (100%), Alcohol %: 0.29% (100%), Caffeine: 3.05mg (1.02%), Protein: 0.68g (1.36%), Manganese: 0.16mg (8.16%), Copper: 0.07mg (3.41%), Magnesium: 10.65mg (2.66%), Vitamin B1: 0.04mg (2.4%), Fiber: 0.52g (2.1%), Phosphorus: 20.93mg (2.09%), Iron: 0.34mg (1.89%), Calcium: 12.77mg (1.28%), Potassium: 40.1mg (1.15%), Vitamin B2: 0.02mg (1.05%), Zinc: 0.16mg (1.04%)