



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

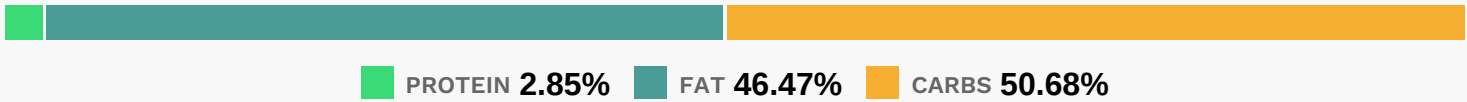
Equipment

- ☐ 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%)