



 **66%**  
HEALTH SCORE

## No Fail Fudge

 **Gluten Free**  **Very Healthy**

READY IN



**45 min.**

SERVINGS



**1**

CALORIES



**12100 kcal**

DESSERT

## Ingredients

- 0.5 cup butter
- 10 ounce evaporated milk canned
- 3 cups marshmallow crème
- 14 ounces chocolate candy bar
- 1 cup semi chocolate chips
- 3 cups walnuts chopped
- 4 tablespoons water
- 1 cup chocolate chips white

4.5 cups sugar white

## Equipment

cake form

dutch oven

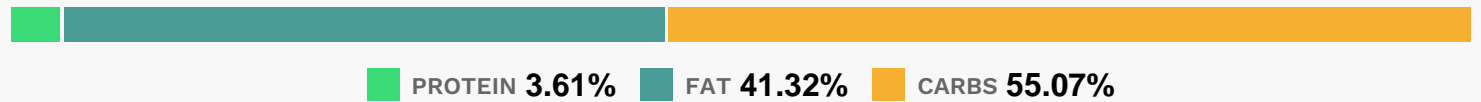
## Directions

Grease a 9x13 inch cake pan. In a large Dutch oven or pan, mix together sugar, evaporated milk, water, and butter. Bring to a rolling boil and boil for 5 minutes.

Stir in semi-sweet and white chocolate chips., candy bars, marshmallow cream, and chopped walnuts.

Mix well and pour into prepared cake pan. Cool and cut into small pieces.

## Nutrition Facts



## Properties

Glycemic Index:210.09, Glycemic Load:707.58, Inflammation Score:-10, Nutrition Score:75.873913085979%

## Flavonoids

Cyanidin: 9.51mg, Cyanidin: 9.51mg, Cyanidin: 9.51mg, Cyanidin: 9.51mg

## Nutrients (% of daily need)

Calories: 12099.62kcal (604.98%), Fat: 577.52g (888.5%), Saturated Fat: 249.21g (1557.54%), Carbohydrates: 1731.55g (577.18%), Net Carbohydrates: 1678.59g (610.4%), Sugar: 1525.85g (1695.39%), Cholesterol: 382.78mg (127.59%), Sodium: 1804.83mg (78.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 222.27mg (74.09%), Protein: 113.46g (226.92%), Manganese: 18.2mg (909.9%), Copper: 9.64mg (482.04%), Phosphorus: 2963.17mg (296.32%), Magnesium: 1182.18mg (295.55%), Fiber: 52.96g (211.85%), Iron: 31.33mg (174.05%), Calcium: 1675.09mg (167.51%), Zinc: 23.69mg (157.97%), Potassium: 5261.57mg (150.33%), Vitamin B2: 2.46mg (144.58%), Vitamin B6: 2.55mg (127.46%), Selenium: 79.67µg (113.81%), Vitamin B1: 1.7mg (113.42%), Folate: 406.48µg (101.62%), Vitamin A: 3728.12IU (74.56%), Vitamin B5: 6.54mg (65.41%), Vitamin E: 9.09mg (60.59%), Vitamin K: 54.81µg (52.2%), Vitamin B3: 8.48mg (42.39%), Vitamin B12: 1.98µg (32.98%), Vitamin C: 12.44mg (15.08%), Vitamin D: 0.28µg (1.89%)