



Orange Cream Fudge



Gluten Free



Popular

READY IN



140 min.

SERVINGS



24

CALORIES



265 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter
- ☐ 0.7 cup heavy cream
- ☐ 7 ounce marshmallow crème
- ☐ 3 teaspoons orange extract
- ☐ 9 drops food coloring red
- ☐ 11 ounce chocolate chips white
- ☐ 3 cups sugar white
- ☐ 12 drops food coloring yellow

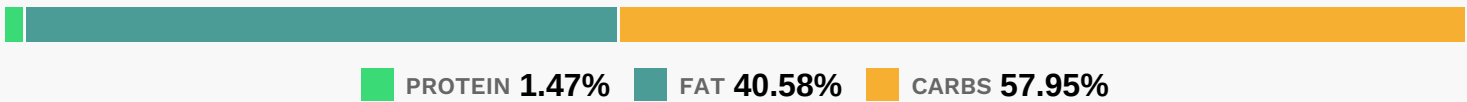
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ knife
- ☐ baking pan

Directions

- ☐ Grease a 9 x 13 inch pan.
- ☐ In a medium saucepan over medium heat, combine sugar, cream and butter.
- ☐ Heat to soft ball stage, 234 degrees F (112 degrees C).
- ☐ Remove from heat and stir in marshmallow creme and white chocolate chips; mix well until the chips melt. Reserve 1 cup of mixture and set aside.
- ☐ To the remaining mixture add orange flavoring, yellow and red food coloring. Stir well and pour into prepared pan.
- ☐ Pour reserved cream mixture on top. Using a knife, swirl layers for decorative effect.
- ☐ Chill for 2 hours, or until firm, and cut into squares.

Nutrition Facts



Properties

Glycemic Index:7.92, Glycemic Load:22.82, Inflammation Score:-1, Nutrition Score:1.2891304269433%

Nutrients (% of daily need)

Calories: 265.09kcal (13.25%), Fat: 12.39g (19.06%), Saturated Fat: 7.69g (48.05%), Carbohydrates: 39.81g (13.27%), Net Carbohydrates: 39.79g (14.47%), Sugar: 37.9g (42.11%), Cholesterol: 25.45mg (8.48%), Sodium: 59.34mg (2.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.01g (2.02%), Vitamin A: 278.35IU (5.57%), Vitamin B2: 0.06mg (3.31%), Calcium: 32.17mg (3.22%), Phosphorus: 28.41mg (2.84%), Vitamin E: 0.35mg (2.33%), Vitamin K: 1.89µg (1.8%), Vitamin B12: 0.1µg (1.59%), Selenium: 1µg (1.43%), Potassium: 45.64mg (1.3%), Vitamin B5: 0.1mg (1.04%)