



Oreo Peanut Butter Swirl White Chocolate Fudge

 Popular

READY IN



480 min.

SERVINGS



16

CALORIES



192 kcal

DESSERT

Ingredients

- ☐ 0.3 cup creamy peanut butter melted
- ☐ 1 cup marshmallows mini
- ☐ 5 oreos crushed for top of fudge
- ☐ 8 ounce condensed milk sweetened canned
- ☐ 10 ounce chocolate chips white

Equipment

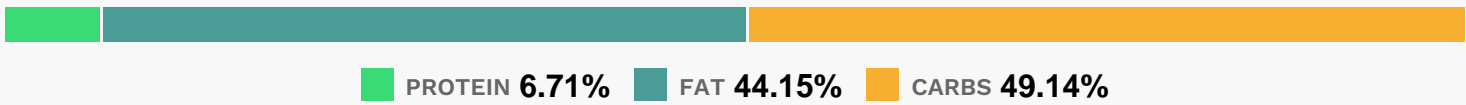
- ☐ sauce pan

- ☐ baking paper
- ☐ baking pan
- ☐ wax paper

Directions

- ☐ Place sweetened condensed milk in a small saucepan over medium heat. Once thinned and smooth, add white chocolate chips, stirring to melt. This takes a few minutes, keep stirring. Stir in marshmallows, stirring until melted.
- ☐ Add crushed Oreos, stirring until combined.Line a 8×8 inch baking pan with parchment paper.
- ☐ Transfer fudge mixture into baking pan and top with additional crushed Oreos.
- ☐ Let fudge sit at room temperature, loosely covered, for a good 8 hours before cutting into squares.If you want to wrap the fudge into wax paper wrappers, you'll want to do this before the fudge sets up all of the way. I'd say after 2 hours, spoon out your fudge and wrap in pieces of wax paper. You can also freeze the fudge for 35 minutes, then spoon your fudge for the wrappers.

Nutrition Facts



Properties

Glycemic Index:12.84, Glycemic Load:13.66, Inflammation Score:-1, Nutrition Score:3.2239130268926%

Nutrients (% of daily need)

Calories: 192.41kcal (9.62%), Fat: 9.7g (14.93%), Saturated Fat: 4.84g (30.23%), Carbohydrates: 24.3g (8.1%), Net Carbohydrates: 23.96g (8.71%), Sugar: 21.91g (24.35%), Cholesterol: 8.54mg (2.85%), Sodium: 68.29mg (2.97%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.32g (6.64%), Phosphorus: 84.45mg (8.45%), Calcium: 78.37mg (7.84%), Vitamin B2: 0.13mg (7.39%), Selenium: 3.31µg (4.73%), Manganese: 0.09mg (4.35%), Vitamin E: 0.65mg (4.35%), Vitamin B3: 0.8mg (3.99%), Potassium: 134.93mg (3.86%), Magnesium: 14.45mg (3.61%), Iron: 0.6mg (3.33%), Vitamin B12: 0.16µg (2.69%), Vitamin B5: 0.27mg (2.68%), Zinc: 0.4mg (2.64%), Vitamin K: 2.74µg (2.61%), Vitamin B1: 0.04mg (2.46%), Copper: 0.05mg (2.26%), Folate: 8.59µg (2.15%), Vitamin B6: 0.04mg (1.8%), Fiber: 0.34g (1.36%)