



## Peanut Butter Fudge I

 Gluten Free

READY IN



45 min.

SERVINGS



96

CALORIES



52 kcal

DESSERT

### Ingredients

- 0.3 cup butter
- 1.5 cups evaporated milk
- 7 ounce marshmallow crème
- 2 cups peanut butter chips
- 4.5 cups sugar white

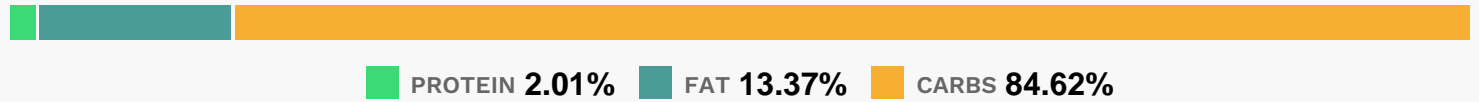
### Equipment

- frying pan
- sauce pan

## Directions

- Butter one 7x11 or 9x13 inch pan.
- In a 4 quart saucepan combine the sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil. Boil and stir for 5 minutes. (It will burn easily so watch it carefully.)
- Remove from the heat and stir in the peanut butter chips. Beat until chips are melted.
- Spread mixture into pan and let cool then cut into teensy squares.
- Variation: After mixture boils 5 minutes, divide mixture in half and add 1 cup peanut butter chips to one half and 1/2 cup cocoa powder and 1/4 melted butter to the other half.
- Pour "blonde" mixture into pan. Top with cocoa mixture.
- Let cool before cutting into squares.

## Nutrition Facts



## Properties

Glycemic Index:1.25, Glycemic Load:6.54, Inflammation Score:-1, Nutrition Score:0.23521738807144%

## Nutrients (% of daily need)

Calories: 52.01kcal (2.6%), Fat: 0.81g (1.24%), Saturated Fat: 0.48g (3.03%), Carbohydrates: 11.49g (3.83%), Net Carbohydrates: 11.49g (4.18%), Sugar: 11.02g (12.25%), Cholesterol: 2.41mg (0.8%), Sodium: 8.07mg (0.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.27g (0.55%), Calcium: 10.51mg (1.05%)