



Peanut Butter Fudge III

 Gluten Free

READY IN



45 min.

SERVINGS



72

CALORIES



118 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 12 fluid ounce evaporated milk canned
- ☐ 7 ounce marshmallow crème
- ☐ 16 ounce peanut butter
- ☐ 1 pinch salt
- ☐ 1 teaspoon vanilla extract
- ☐ 5 cups sugar white

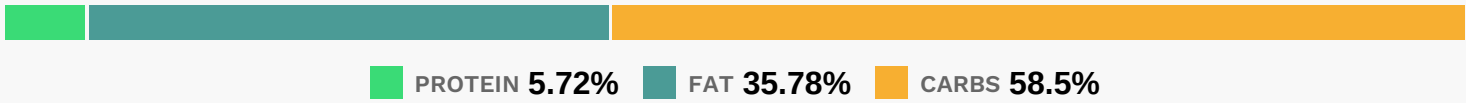
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ candy thermometer

Directions

- ☐ Grease a 9x13 inch pan.
- ☐ In a large saucepan with a candy thermometer inserted, pour evaporated milk, butter or margarine, sugar, and salt. Bring to a boil and cook until candy thermometer reads 236 degrees F (115 degrees C).
- ☐ Remove from heat.
- ☐ Stir in peanut butter, marshmallow creme, and vanilla extract
- ☐ Mix well and pour immediately into prepared pan. Allow to cool completely, then cut into pieces.

Nutrition Facts



Properties

Glycemic Index:1.86, Glycemic Load:9.85, Inflammation Score:-1, Nutrition Score:1.5491304286634%

Nutrients (% of daily need)

Calories: 117.69kcal (5.88%), Fat: 4.91g (7.56%), Saturated Fat: 1.67g (10.46%), Carbohydrates: 18.08g (6.03%), Net Carbohydrates: 17.78g (6.47%), Sugar: 16.72g (18.58%), Cholesterol: 4.82mg (1.61%), Sodium: 43.07mg (1.87%), Alcohol: 0.02g (100%), Alcohol %: 0.08% (100%), Protein: 1.77g (3.53%), Manganese: 0.09mg (4.67%), Vitamin B3: 0.85mg (4.24%), Vitamin E: 0.62mg (4.12%), Phosphorus: 31.74mg (3.17%), Magnesium: 11.87mg (2.97%), Vitamin B2: 0.03mg (1.81%), Calcium: 16.47mg (1.65%), Vitamin B6: 0.03mg (1.52%), Folate: 5.86µg (1.46%), Potassium: 51.2mg (1.46%), Copper: 0.03mg (1.41%), Zinc: 0.2mg (1.34%), Fiber: 0.3g (1.21%), Vitamin A: 51.17IU (1.02%)