



## Peanut Choc-Scotch Fudge

 Gluten Free

READY IN



45 min.

SERVINGS



15

CALORIES



475 kcal

DESSERT

### Ingredients

- 0.8 cup butter
- 1 cup butterscotch chips
- 7 ounce marshmallow crème
- 0.8 cup milk
- 0.8 cup peanut butter
- 1 cup semi chocolate chips
- 1 teaspoon vanilla extract
- 3 cups sugar white

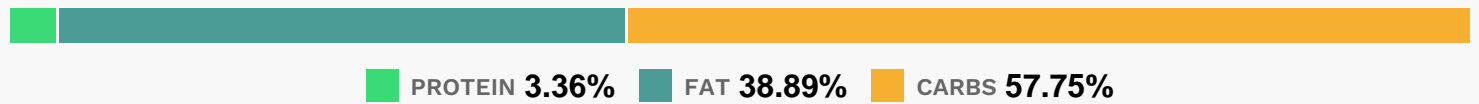
## Equipment

- frying pan
- sauce pan

## Directions

- Lightly grease a 9x13 inch dish.
- In a 2-quart saucepan over medium heat, combine butter, sugar and milk. Bring to a boil, stirring constantly.
- Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.
- Remove from heat and stir in peanut butter, chocolate chips and butterscotch chips until melted. Stir in vanilla. Fold in marshmallow creme.
- Pour into prepared pan. Chill in refrigerator until firm.

## Nutrition Facts



## Properties

Glycemic Index:11.47, Glycemic Load:28.46, Inflammation Score:-3, Nutrition Score:5.2247825809147%

## Nutrients (% of daily need)

Calories: 475.02kcal (23.75%), Fat: 21.29g (32.75%), Saturated Fat: 10.24g (64.01%), Carbohydrates: 71.1g (23.7%), Net Carbohydrates: 69.53g (25.28%), Sugar: 63.57g (70.63%), Cholesterol: 27.61mg (9.2%), Sodium: 178.89mg (7.78%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 10.32mg (3.44%), Protein: 4.14g (8.27%), Manganese: 0.35mg (17.55%), Magnesium: 44.64mg (11.16%), Copper: 0.21mg (10.36%), Vitamin E: 1.53mg (10.17%), Vitamin B3: 1.84mg (9.18%), Phosphorus: 90.11mg (9.01%), Vitamin A: 320.73IU (6.41%), Fiber: 1.58g (6.32%), Iron: 1.01mg (5.58%), Zinc: 0.72mg (4.8%), Potassium: 163.35mg (4.67%), Vitamin B2: 0.06mg (3.58%), Vitamin B6: 0.07mg (3.46%), Calcium: 32.37mg (3.24%), Selenium: 2.19µg (3.13%), Folate: 11.43µg (2.86%), Vitamin B5: 0.23mg (2.31%), Vitamin B1: 0.03mg (2.03%), Vitamin B12: 0.11µg (1.78%), Vitamin K: 1.77µg (1.68%)