



Peppermint White Chocolate Fudge



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



421 kcal

DESSERT

Ingredients

- 2 cups chocolate chips white
- 12 ounce vanilla frosting
- 8 servings food coloring red
- 0.5 tsp peppermint flavoring
- 1 handful peppermint candies crushed flavored

Equipment

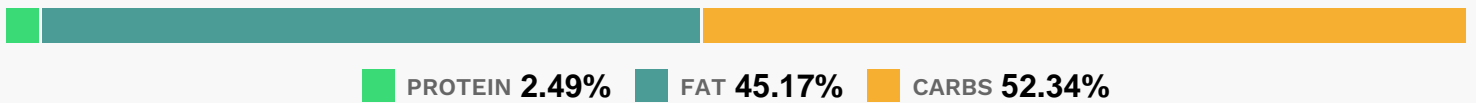
- bowl
- frying pan

- knife
- plastic wrap
- toothpicks
- wax paper

Directions

- Line an 8X8 pan with plastic wrap or wax paper
- In a large bowl, melt white chocolate chips by microwaving 30 seconds at a time, stirring between sessions.
- Add the container of vanilla frosting
- Stir well
- Add Peppermint flavoring and stir well
- Reheat for 10 seconds if needed, so the mixture is still soft enough to pour
- Pour mixture into lined pan
- Place 6–8 drops of red food coloring on the top of the warm fudge
- With a toothpick or knife, swirl the color into the top of the fudge
- Sprinkle crushed candies over the top of the fudge
- Cool in fridge until hard
- Cut and enjoy!

Nutrition Facts



Properties

Glycemic Index:22.88, Glycemic Load:31.08, Inflammation Score:1, Nutrition Score:3.3860869565217%

Taste

Sweetness: 100%, Saltiness: 0.53%, Sourness: 3.84%, Bitterness: 4.66%, Savoriness: 2.18%, Fattiness: 64.17%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 420.81kcal (21.04%), Fat: 21.33g (32.82%), Saturated Fat: 9.99g (62.46%), Carbohydrates: 55.63g (18.54%), Net Carbohydrates: 55.54g (20.2%), Sugar: 53.47g (59.41%), Cholesterol: 9.45mg (3.15%), Sodium: 118.74mg (5.16%), Protein: 2.64g (5.28%), Vitamin B2: 0.26mg (15.02%), Vitamin K: 9.62µg (9.16%), Calcium: 90.83mg (9.08%), Phosphorus: 86.85mg (8.69%), Vitamin E: 1.08mg (7.22%), Vitamin B12: 0.25µg (4.2%), Potassium: 143.16mg (4.09%), Vitamin B5: 0.3mg (2.97%), Selenium: 2.07µg (2.95%), Zinc: 0.36mg (2.42%), Vitamin B1: 0.03mg (2.17%), Vitamin B3: 0.43mg (2.14%), Folate: 6.55µg (1.64%), Magnesium: 5.83mg (1.46%), Copper: 0.03mg (1.35%), Vitamin B6: 0.03mg (1.26%)