



## The Original Fantasy Fudge

 **Gluten Free**  **Popular**

READY IN



80 min.

SERVINGS



9

CALORIES



791 kcal

DESSERT

### Ingredients

- 0.7 cup evaporated milk
- 0.8 cup butter
- 7 ounce marshmallow crème
- 12 ounce semi chocolate chips
- 1 teaspoon vanilla extract
- 1 cup walnuts chopped
- 3 cups sugar white

### Equipment

frying pan

sauce pan

## Directions

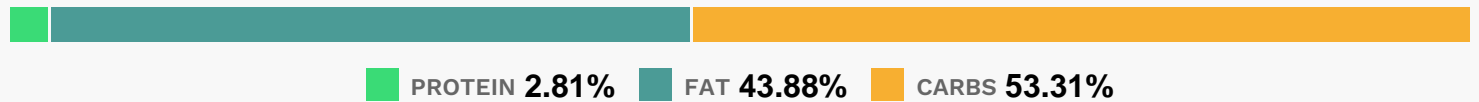
Grease a 9x13-inch pan.

Mix sugar, margarine, and evaporated milk in a large, heavy saucepan over medium heat, stirring to dissolve sugar. Bring mixture to a full boil for 5 minutes, stirring constantly.

Remove from heat and stir in chocolate chips until melted and thoroughly combined. Beat in marshmallow creme, walnuts, and vanilla extract.

Transfer fudge to the prepared pan and let cool before cutting into squares.

## Nutrition Facts



## Properties

Glycemic Index:10.01, Glycemic Load:46.72, Inflammation Score:-6, Nutrition Score:10.554782620915%

## Flavonoids

Cyanidin: 0.35mg, Cyanidin: 0.35mg, Cyanidin: 0.35mg, Cyanidin: 0.35mg

## Nutrients (% of daily need)

Calories: 790.95kcal (39.55%), Fat: 39.81g (61.25%), Saturated Fat: 13.14g (82.13%), Carbohydrates: 108.84g (36.28%), Net Carbohydrates: 104.94g (38.16%), Sugar: 96.24g (106.93%), Cholesterol: 7.68mg (2.56%), Sodium: 202.92mg (8.82%), Alcohol: 0.15g (100%), Alcohol %: 0.11% (100%), Caffeine: 32.51mg (10.84%), Protein: 5.73g (11.46%), Manganese: 0.95mg (47.47%), Copper: 0.69mg (34.32%), Magnesium: 92.17mg (23.04%), Phosphorus: 185.53mg (18.55%), Iron: 2.84mg (15.76%), Fiber: 3.89g (15.58%), Vitamin A: 742.76IU (14.86%), Zinc: 1.55mg (10.36%), Potassium: 338.15mg (9.66%), Calcium: 91.29mg (9.13%), Vitamin B2: 0.12mg (6.89%), Selenium: 4.64µg (6.63%), Vitamin E: 0.93mg (6.2%), Vitamin B6: 0.09mg (4.69%), Vitamin B1: 0.07mg (4.48%), Folate: 14.42µg (3.61%), Vitamin B5: 0.32mg (3.23%), Vitamin K: 3.18µg (3.03%), Vitamin B3: 0.5mg (2.52%), Vitamin B12: 0.12µg (1.95%)