



Truffle Fudge

 Gluten Free

READY IN



145 min.

SERVINGS



25

CALORIES



163 kcal

Ingredients

- 16 oz baker's semi-sweet chocolate divided
- 14 oz condensed milk sweetened canned
- 2 tsp vanilla
- 3 Tbsp whipping cream

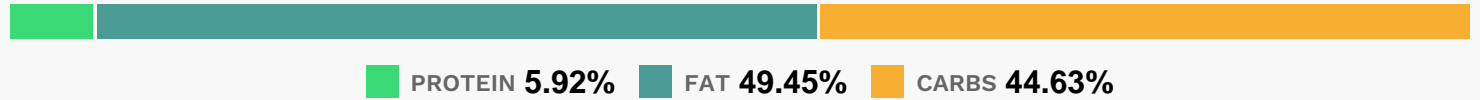
Equipment

- bowl
- frying pan
- aluminum foil
- microwave

Directions

- Line 8-inch square pan with foil, with ends of foil extending over sides. Melt 4 oz. chocolate in microwave as directed on package; spread onto bottom of prepared pan. Refrigerate 10 min. or until firm.
- Microwave remaining chocolate and milk in same bowl on HIGH 2 to 3 min. or until chocolate is almost melted; stir until completely melted.
- Add cream and vanilla; mix well.
- Spread over chocolate layer in pan.
- Refrigerate 2 hours or until firm. Use foil handles to lift fudge from pan before cutting into squares.

Nutrition Facts



Properties

Glycemic Index:2.44, Glycemic Load:5.27, Inflammation Score:-2, Nutrition Score:3.9413043843663%

Nutrients (% of daily need)

Calories: 163.1kcal (8.16%), Fat: 8.98g (13.82%), Saturated Fat: 5.28g (33.02%), Carbohydrates: 18.24g (6.08%), Net Carbohydrates: 16.79g (6.11%), Sugar: 15.39g (17.1%), Cholesterol: 8.52mg (2.84%), Sodium: 22.49mg (0.98%), Alcohol: 0.12g (100%), Alcohol %: 0.41% (100%), Caffeine: 15.6mg (5.2%), Protein: 2.42g (4.83%), Manganese: 0.24mg (12.11%), Copper: 0.23mg (11.46%), Magnesium: 36.23mg (9.06%), Phosphorus: 88.4mg (8.84%), Iron: 1.18mg (6.55%), Fiber: 1.45g (5.81%), Calcium: 57.56mg (5.76%), Selenium: 3.93µg (5.61%), Potassium: 163.98mg (4.69%), Vitamin B2: 0.08mg (4.63%), Zinc: 0.63mg (4.23%), Vitamin B5: 0.18mg (1.78%), Vitamin B12: 0.11µg (1.76%), Vitamin A: 77.92IU (1.56%), Vitamin K: 1.46µg (1.39%), Vitamin B1: 0.02mg (1.37%)