



Two-Layer Cookie Crunch Fudge

READY IN



140 min.

SERVINGS



20

CALORIES



135 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate white (6 oz.)
- 3 chocolate-hazelnut pirouette cookies chunk chopped (2 inch)
- 4 oz baker's semi-sweet chocolate (6 oz.)
- 14 oz condensed milk sweetened divided canned
- 1 tsp vanilla

Equipment

- bowl
- frying pan

aluminum foil

microwave

Directions

Line 8-inch square pan with foil, with ends of foil extending over sides. Microwave semi-sweet chocolate and 2/3 cup milk in medium microwaveable bowl on MEDIUM (50%) 1-1/2 min. or until chocolate is almost melted, stirring after 1 min.; stir until completely melted.

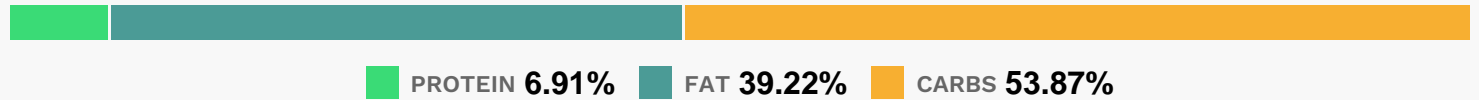
Add chopped cookies and vanilla; mix well.

Spread onto bottom of prepared pan.

Microwave white chocolate and remaining milk in separate microwaveable bowl on MEDIUM (50%) 1-1/2 min. or until chocolate is almost melted, stirring after 1 min.; stir until completely melted.

Spread over dark chocolate layer. Refrigerate 2 hours. Use foil handles to lift fudge from pan before cutting into pieces.

Nutrition Facts



Properties

Glycemic Index:9.02, Glycemic Load:9.54, Inflammation Score:-1, Nutrition Score:2.746086942113%

Nutrients (% of daily need)

Calories: 135.49kcal (6.77%), Fat: 5.97g (9.19%), Saturated Fat: 3.51g (21.97%), Carbohydrates: 18.46g (6.15%), Net Carbohydrates: 17.93g (6.52%), Sugar: 16.92g (18.8%), Cholesterol: 8.31mg (2.77%), Sodium: 41.33mg (1.8%), Alcohol: 0.07g (100%), Alcohol %: 0.28% (100%), Caffeine: 5.06mg (1.69%), Protein: 2.37g (4.74%), Phosphorus: 77.32mg (7.73%), Calcium: 71.74mg (7.17%), Vitamin B2: 0.11mg (6.25%), Selenium: 3.77µg (5.39%), Manganese: 0.09mg (4.49%), Copper: 0.09mg (4.28%), Magnesium: 16.8mg (4.2%), Potassium: 126.08mg (3.6%), Iron: 0.48mg (2.68%), Zinc: 0.4mg (2.66%), Vitamin B12: 0.13µg (2.18%), Fiber: 0.53g (2.1%), Vitamin B5: 0.21mg (2.07%), Vitamin B1: 0.03mg (1.79%), Vitamin A: 57.74IU (1.15%), Vitamin K: 1.09µg (1.03%)