



White Chocolate Cherry Fudge

 Gluten Free

READY IN



75 min.

SERVINGS



64

CALORIES



75 kcal

DESSERT

Ingredients

- ☐ 0.5 tablespoon almond extract
- ☐ 2 tablespoons butter
- ☐ 1 cup cherries dried chopped
- ☐ 14 ounce condensed milk sweetened canned
- ☐ 3 cups chocolate chips white

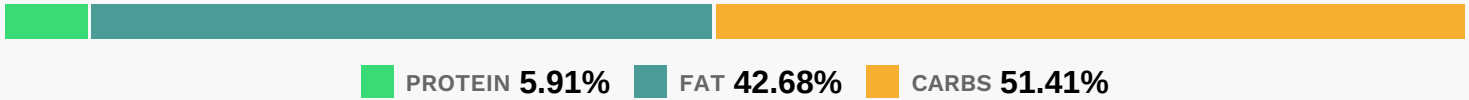
Equipment

- ☐ sauce pan
- ☐ baking pan

Directions

- ☐ Grease an 8x8-inch square baking dish.
- ☐ Melt chocolate chips, condensed milk, and butter in a saucepan over medium-low heat, stirring often, about 5 minutes.
- ☐ Remove from heat and stir in cherries and almond extract.
- ☐ Pour fudge into prepared baking dish and spread into a smooth layer. Cover and refrigerate until firm, 1 to 2 hours.
- ☐ Cut fudge into 64 1-inch square pieces.

Nutrition Facts



Properties

Glycemic Index:2.83, Glycemic Load:5.54, Inflammation Score:-1, Nutrition Score:1.0260869580442%

Nutrients (% of daily need)

Calories: 74.84kcal (3.74%), Fat: 3.6g (5.54%), Saturated Fat: 2.2g (13.76%), Carbohydrates: 9.76g (3.25%), Net Carbohydrates: 9.57g (3.48%), Sugar: 9.35g (10.38%), Cholesterol: 4.82mg (1.61%), Sodium: 18.59mg (0.81%), Alcohol: 0.03g (100%), Alcohol %: 0.26% (100%), Protein: 1.12g (2.25%), Calcium: 36.22mg (3.62%), Phosphorus: 30.65mg (3.07%), Vitamin B2: 0.05mg (2.93%), Vitamin A: 97.26IU (1.95%), Selenium: 1.3µg (1.86%), Potassium: 47.39mg (1.35%), Vitamin B12: 0.08µg (1.25%)