



White Chocolate Cookies 'n' Cream Fudge

READY IN



20 min.

SERVINGS



7

CALORIES



1241 kcal

DESSERT

Ingredients

- 0.8 cup butter
- 5 oz evaporated milk canned
- 7 oz marshmallow creme
- 1 pinch salt
- 1 cup sugar
- 3 cups crème-filled chocolate sandwich cookies divided crushed (25 cookies)
- 24 oz chocolate chips white

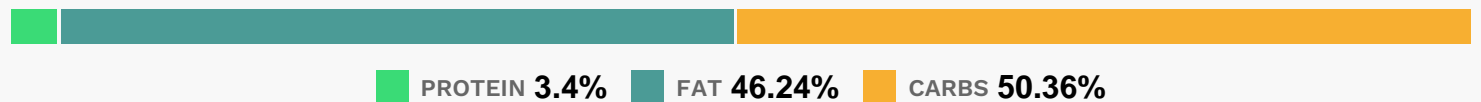
Equipment

- frying pan
- sauce pan
- aluminum foil

Directions

- Line a greased 9" square pan with aluminum foil; set aside.
- Combine first 3 ingredients in a medium saucepan. Cook over medium-high heat, stirring constantly, until mixture comes to a boil; cook 3 minutes, stirring constantly.
- Remove from heat; add white chocolate morsels, marshmallow cream, 2 cups crushed cookies, and salt. Stir until morsels melt.
- Pour fudge into prepared pan.
- Sprinkle remaining 1 cup cookies over fudge, gently pressing cookies into fudge. Cover and chill until firm (about 1 to 2 hours).
- Lift uncut fudge in aluminum foil from pan; remove foil, and cut fudge into squares.

Nutrition Facts



Properties

Glycemic Index:27.16, Glycemic Load:60.1, Inflammation Score:-5, Nutrition Score:15.495217380316%

Nutrients (% of daily need)

Calories: 1241.11kcal (62.06%), Fat: 65.64g (100.99%), Saturated Fat: 36.16g (226.01%), Carbohydrates: 160.83g (53.61%), Net Carbohydrates: 158.65g (57.69%), Sugar: 133.25g (148.06%), Cholesterol: 78.58mg (26.19%), Sodium: 537.21mg (23.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.43mg (1.14%), Protein: 10.86g (21.73%), Iron: 8.59mg (47.71%), Vitamin B2: 0.51mg (30.29%), Phosphorus: 281.78mg (28.18%), Vitamin K: 29.46µg (28.05%), Calcium: 266.8mg (26.68%), Manganese: 0.48mg (23.75%), Vitamin E: 3.22mg (21.49%), Copper: 0.29mg (14.63%), Potassium: 506.21mg (14.46%), Vitamin B1: 0.21mg (13.8%), Vitamin A: 686.72IU (13.73%), Vitamin B3: 2.56mg (12.78%), Folate: 50.98µg (12.75%), Selenium: 8.82µg (12.6%), Magnesium: 49.24mg (12.31%), Vitamin B12: 0.62µg (10.3%), Vitamin B5: 0.95mg (9.53%), Zinc: 1.41mg (9.38%), Fiber: 2.18g (8.73%), Vitamin B6: 0.08mg (4.05%), Vitamin C: 0.87mg (1.06%)