



World's Best Oreo® Fudge

READY IN



20 min.

SERVINGS



15

CALORIES



471 kcal

DESSERT

Ingredients

- 0.8 cup butter
- 1 cup chocolate sandwich cookies crushed oreo® (such as)
- 0.7 cup evaporated milk
- 7 ounce marshmallow crème
- 1 teaspoon vanilla extract
- 2 cups chocolate chips white
- 3 cups sugar white

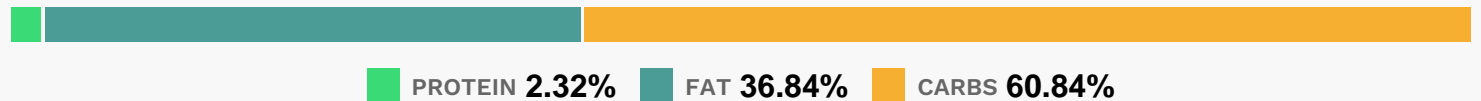
Equipment

- frying pan
- sauce pan
- baking paper
- baking pan

Directions

- Line a 13x9-inch baking pan with parchment paper.
- Bring sugar, butter, and evaporated milk to a boil in a heavy-bottomed saucepan, stirring constantly; cook and stir at a boil until mixture is smooth, 3 to 5 minutes.
- Remove saucepan from heat; stir white chocolate chips and marshmallow creme into the sugar mixture until completely melted.
- Add vanilla extract; stir.
- Gently fold 1/2 cup crumbled cookies into the white chocolate mixture until just incorporated; spread into the prepared pan.
- Sprinkle 1 cup crushed cookies evenly over the top. Press cookies lightly into the fudge. Cool at room temperature until set.
- Cut into small squares to serve.

Nutrition Facts



Properties

Glycemic Index:12.67, Glycemic Load:37.84, Inflammation Score:-2, Nutrition Score:3.6482608619591%

Nutrients (% of daily need)

Calories: 470.87kcal (23.54%), Fat: 19.92g (30.65%), Saturated Fat: 11.61g (72.54%), Carbohydrates: 74.03g (24.68%), Net Carbohydrates: 73.67g (26.79%), Sugar: 67.72g (75.25%), Cholesterol: 32.69mg (10.9%), Sodium: 148.26mg (6.45%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Protein: 2.82g (5.65%), Vitamin B2: 0.14mg (8.25%), Calcium: 82.39mg (8.24%), Phosphorus: 77.64mg (7.76%), Iron: 1.39mg (7.73%), Vitamin A: 317.82IU (6.36%), Vitamin K: 5.97µg (5.68%), Vitamin E: 0.78mg (5.17%), Manganese: 0.08mg (3.86%), Potassium: 131.45mg (3.76%), Selenium: 2.25µg (3.21%), Vitamin B12: 0.17µg (2.86%), Vitamin B1: 0.04mg (2.8%), Copper: 0.05mg (2.74%), Magnesium: 10.84mg (2.71%), Vitamin B5: 0.26mg (2.62%), Vitamin B3: 0.48mg (2.42%), Zinc: 0.36mg (2.38%), Folate: 9.42µg (2.36%), Fiber: 0.36g (1.43%), Vitamin B6: 0.02mg (1.1%)