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Cocoa Fudge ♦♦

Cocoa fudge is a rich and decadent dessert that is loved by chocolate lovers. It is made with cocoa powder, sugar, butter, and condensed milk. The fudge is smooth and creamy, with a deep chocolate flavor. It can be enjoyed as a sweet treat or given as a gift during holidays.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 500 grams

Number of Servings: 20

Serving Size: 25 g

Ingredients

200 g	Cocoa Powder
400 g	Sugar
200 g	Butter
400 g	condensed milk

Directions

Step 1

Line a baking dish with parchment paper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Stove

In a saucepan, melt the butter over medium heat.

Prep Time: 2 mins

Cook Time: 3 mins

Step 3

Stove

Add the sugar and condensed milk to the saucepan. Stir until well combined.

Prep Time: 2 mins

Cook Time: 5 mins

Step 4

Remove the saucepan from heat. Add the cocoa powder and mix until smooth.

Prep Time: 1 mins

Cook Time: 0 mins

Step 5

Pour the mixture into the prepared baking dish. Smooth the top with a spatula.

Prep Time: 1 mins

Cook Time: 0 mins

Step 6

Refrigerating

Refrigerate for at least 2 hours, or until the fudge is firm.

Prep Time: 0 mins

Cook Time: 120 mins

Step 7

Cutting

Cut the fudge into squares and serve.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 100 kcal

Fat: 15 g

Protein: 2 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	2 g	5.26%	8%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	4 mg	0.4%	0.4%
Iron	8 mg	100%	44.44%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	2 mg	0.06%	0.08%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Course

Desserts

Sauces & Dressings

Cultural

Thanksgiving

Cost

Under \$10

Demographics

Senior Friendly

Diet

Vegetarian Diet

Vegan Diet

Pescatarian Diet

The F-Plan Diet

The Master Cleanse Diet

The Subway Diet

The CICO (Calories In, Calories Out) Diet

The Bulletproof Diet

The Optavia Diet

The Low-Residue Diet

The Osteoporosis Diet

The Low-Protein Diet

The Kidney Stone Diet

The Low-Histamine Diet

Meal Type

Snack

Supper

Difficulty Level

Easy

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