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Caramel Fudge Topping ♦♦

A rich and creamy caramel fudge topping that adds a decadent touch to any dessert. This topping is perfect for drizzling over ice cream, brownies, or cakes. It's made with a combination of butter, sugar, cream, and vanilla extract, creating a smooth and velvety texture with a sweet and buttery flavor.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Recipe Yield: 200 grams

Number of Servings: 10

Serving Size: 20 g

Ingredients

100 g	Butter
200 g	Sugar
200 ml	Heavy Cream
2 tsp	vanilla extract

Directions

Step 1

Stove

In a saucepan, melt the butter over medium heat.

Prep Time: 5 mins

Cook Time: 5 mins

Step 2

Stove

Add the sugar and stir until dissolved.

Prep Time: 2 mins

Cook Time: 2 mins

Step 3

Stove

Pour in the heavy cream and vanilla extract, and stir until smooth.

Prep Time: 2 mins

Cook Time: 2 mins

Step 4

Stove

Simmer the mixture for 5 minutes, stirring occasionally.

Prep Time: 0 mins

Cook Time: 5 mins

Step 5

Remove from heat and let cool slightly before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 15 g

Protein: 1 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	0 g	0%	0%
Sugars	18 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	40 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	5 iu	0.56%	0.71%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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	2 mg	0.2%	0.2%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

New Year

Course

Desserts

Drinks

Sauces & Dressings

Cultural

Chinese New Year

Diwali

Christmas

Cost

Under \$10

Demographics

Teen Friendly

Allergy Friendly

Heart Healthy

Diet

Vegetarian Diet

Vegan Diet

Ovo-Vegetarian Diet

Lacto-Ovo Vegetarian Diet

Engine 2 Diet

Traditional Chinese Medicine (TCM) Diet

Gluten-Free Diet

Low Sodium Diet

Meal Type

Brunch

Snack

Supper

Difficulty Level

Easy

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