

Peppermint Bark Fudge

PER SERVING (1/36th of recipe, 1 piece): 67 calories, 1g fat, 50mg sodium, 14g carbs, 0.5g fiber, 9.5g sugars, 0.5g protein

Ingredients:

- 2 cups canned pure pumpkin
- One 18.3-oz. box Betty Crocker Fudge Brownies mix
- 3 tbsp. white chocolate chips, roughly chopped
- 1 standard-size candy cane or 5 mini candy canes, lightly crushed



Directions:

1. Preheat oven to 350 degrees. Spray an 8" X 8" baking pan with nonstick spray and set aside.
2. In a large bowl, combine pumpkin with brownie mix; stir until smooth. Transfer mixture to the pan.
3. Bake until edges are slightly firm and top center is dry to the touch, about 35 minutes.
4. Immediately sprinkle with chopped chocolate chips and crushed candy cane(s). Allow fudge to cool.
5. Cover with aluminum foil and refrigerate until completely chilled, at least 2 hours. (This fudge tastes best when chilled overnight.)
6. Cut into 36 squares and serve!

MAKES 36 SERVINGS

