



## Almond Buttercrunch Candy I

 Gluten Free

READY IN



150 min.

SERVINGS



10

CALORIES



888 kcal

SIDE DISH

### Ingredients

- 1 cup blanched slivered almonds divided
- 1 pound brown sugar
- 2 cups butter
- 23 ounce milk chocolate chips divided

### Equipment

- frying pan
- baking sheet
- sauce pan

oven

## Directions

- Preheat oven to 200 degrees F (95 degrees C). Grease a 14 x 18 inch cookie sheet.
- Sprinkle one package of chocolate chips on prepared pan.
- Place in warm oven until chips melt, about 5 minutes.
- Remove from oven, and spread melted chocolate over bottom of pan; set aside.
- In a large heavy saucepan over medium-high heat, combine butter and brown sugar. Stirring constantly, heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Immediately remove from heat. Stir in 3/4 cup slivered almonds and pour onto pan with melted chocolate; spread mixture evenly.
- Sprinkle remaining package of chocolate chips over the almond layer. The heat from the almond layer will melt the chocolate chips; spread melted chocolate evenly.
- Sprinkle remaining 1/4 cup almonds over chocolate.
- Cut into squares, or allow to harden in a solid sheet and break it apart like brittle. Cool completely before removing from pan.

## Nutrition Facts

 PROTEIN 1.2%  FAT 60.12%  CARBS 38.68%

## Properties

Glycemic Index:5, Glycemic Load:0.01, Inflammation Score:-6, Nutrition Score:5.7413043457529%

## Nutrients (% of daily need)

Calories: 887.62kcal (44.38%), Fat: 61.12g (94.03%), Saturated Fat: 35.41g (221.3%), Carbohydrates: 88.46g (29.49%), Net Carbohydrates: 87.39g (31.78%), Sugar: 81.78g (90.87%), Cholesterol: 97.61mg (32.54%), Sodium: 306.67mg (13.33%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.75g (5.5%), Vitamin E: 3.62mg (24.12%), Vitamin A: 1135.3IU (22.71%), Calcium: 120.61mg (12.06%), Manganese: 0.23mg (11.36%), Potassium: 328.69mg (9.39%), Magnesium: 33.93mg (8.48%), Copper: 0.13mg (6.61%), Phosphorus: 64.66mg (6.47%), Vitamin B2: 0.09mg (5.42%), Fiber: 1.07g (4.28%), Iron: 0.69mg (3.81%), Vitamin K: 3.18µg (3.03%), Zinc: 0.38mg (2.5%), Vitamin B3: 0.45mg (2.23%), Selenium: 1.34µg (1.92%), Folate: 7.11µg (1.78%), Vitamin B6: 0.03mg (1.62%), Vitamin B1: 0.02mg (1.53%), Vitamin B5: 0.14mg (1.44%), Vitamin B12: 0.08µg (1.29%)