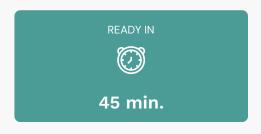
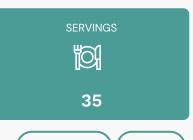


# **Cappuccino-Walnut Toffee**

**Gluten Free** 







BEVERAGE

DRINK

## Ingredients

	0.3 cup firmly brown sugar	light packed
	1.3 cups butter	
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- 1 cup granulated sugar
- 0.5 teaspoon ground cinnamon
- 2 teaspoons espresso grounds instant
- 1 cup milk chocolate morsels
- 0.3 teaspoon salt
- 1 tablespoon unsulphured molasses dark

	2 cups walnuts chopped			
	1 cup chocolate morsels white			
Equipment				
	frying pan			
	sauce pan			
	oven			
	spatula			
	candy thermometer			
Diı	rections			
	Preheat oven to 35			
	Butter a 15- x 10-inch jelly-roll pan.			
	Bake walnuts at 350 in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through.			
	Let cool 30 minutes.			
	Melt 1 1/4 cups butter in a 3 1/2-qt. heavy saucepan over medium heat; stir in granulated sugar, next 5 ingredients, and 1/3 cup water. Cook, stirring constantly, until a candy thermometer registers 290 (soft crack stage), about 20 minutes.			
	Remove pan from heat, and stir in walnuts. Quickly pour mixture into prepared pan, and spread into an even layer. Immediately sprinkle milk chocolate and white chocolate morsels over top; let stand 5 minutes. Swirl chocolate using an off-set spatula. Cover and chill until firm (about 1 hour). Break toffee into pieces. Store in an airtight container in refrigerator up to 7 days.			
	Serve cold or at room temperature.			
	Nutrition Facts			
	PROTEIN 2.88% FAT 65.19% CARBS 31.93%			

### **Properties**

### **Flavonoids**

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg

### **Nutrients** (% of daily need)

Calories: 187.18kcal (9.36%), Fat: 14.07g (21.65%), Saturated Fat: 6.49g (40.58%), Carbohydrates: 15.51g (5.17%), Net Carbohydrates: 15.04g (5.47%), Sugar: 14.31g (15.91%), Cholesterol: 18.51mg (6.17%), Sodium: 74.38mg (3.23%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.4g (2.8%), Manganese: 0.25mg (12.25%), Copper: 0.11mg (5.69%), Vitamin A: 205.56IU (4.11%), Phosphorus: 34.58mg (3.46%), Magnesium: 13.12mg (3.28%), Calcium: 25.75mg (2.58%), Vitamin B6: 0.04mg (2.19%), Potassium: 74.23mg (2.12%), Vitamin E: 0.28mg (1.9%), Fiber: 0.47g (1.89%), Folate: 7.18µg (1.79%), Vitamin B1: 0.03mg (1.78%), Zinc: 0.26mg (1.7%), Vitamin B2: 0.03mg (1.67%), Iron: 0.26mg (1.43%), Vitamin K: 1.23µg (1.17%), Selenium: 0.81µg (1.16%)