

## **Caramel-Peanut Butter Bars**

Popular

READY IN SERVI

SERVINGS

G
36

calories

ô
240 kcal

CONDIMENT

DIP

SPREAD

## **Ingredients**

290 min.

| 0.5 c  | up butter softened                            |
|--------|---|
| 36 in  | ndividually wrapped caramels (from 14-oz bag) |
| 0.3 ct | up creamy peanut butter                       |
| 1 egg  | ÿ <b>S</b>                                    |
| 1lb cl | hocolate betty crocker®                       |
|        |   |

15 peanut butter candy pieces miniature coarsely chopped

0.5 cup peanuts chopped

1 pouch sugar cookie mix betty crocker® (1 lb 1.5 oz)

|                 | 14 oz condensed milk sweetened canned (not evaporated)  |  |
|-----------------|---|--|
| Equipment       |   |  |
|                 | bowl  |  |
|                 | frying pan  |  |
|                 | sauce pan   |  |
|                 | oven  |  |
| Di              | rections  |  |
|                 | Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, butter and egg until soft dough forms. Stir in candies. Press dough in bottom of pan. |  |
|                 | Bake 18 to 20 minutes or until light golden brown.  |  |
|                 | Meanwhile, in 2-quart saucepan, heat caramels and milk over medium heat, stirring constantly, until caramels are melted. Stir in peanut butter.   |  |
|                 | Heat to boiling. Cook 2 minutes, stirring frequently.   |  |
|                 | Remove from heat; stir in 1/2 cup peanuts.  |  |
|                 | Spread over warm cookie base. Cool completely, about 2 hours.   |  |
|                 | Spread frosting evenly over filling.  |  |
|                 | Sprinkle with chopped peanuts. Refrigerate about 2 hours or until chilled. For bars, cut 9 rows by 4 rows. Store covered in refrigerator.   |  |
| Nutrition Facts |   |  |
|                 | PROTEIN 5.52% FAT 41.08% CARBS 53.4%  |  |
|                 | pperties emic Index:6.91, Glycemic Load:11.77, Inflammation Score:-2, Nutrition Score:3.4539130446704%  |  |

## Nutrients (% of daily need)

Calories: 239.93kcal (12%), Fat: 11.48g (17.66%), Saturated Fat: 4.34g (27.12%), Carbohydrates: 33.58g (11.19%), Net Carbohydrates: 32.59g (11.85%), Sugar: 25.8g (28.66%), Cholesterol: 9mg (3%), Sodium: 120.13mg (5.22%), Alcohol:

Og (100%), Alcohol %: 0% (100%), Caffeine: 8.32mg (2.77%), Protein: 3.47g (6.95%), Phosphorus: 75.59mg (7.56%), Manganese: 0.15mg (7.39%), Vitamin B2: 0.12mg (7.06%), Magnesium: 26.18mg (6.54%), Calcium: 53.02mg (5.3%), Copper: 0.1mg (5.19%), Selenium: 2.76μg (3.95%), Fiber: 0.98g (3.93%), Vitamin B3: 0.76mg (3.8%), Potassium: 128.24mg (3.66%), Vitamin B1: 0.05mg (3.24%), Iron: 0.57mg (3.14%), Vitamin A: 153.01lU (3.06%), Zinc: 0.44mg (2.96%), Folate: 11.39μg (2.85%), Vitamin E: 0.37mg (2.49%), Vitamin B5: 0.23mg (2.32%), Vitamin B6: 0.03mg (1.72%), Vitamin B12: 0.09μg (1.55%), Vitamin K: 1.07μg (1.02%)