



Chocolate Caramel Candy

 **Gluten Free**  **Popular**

READY IN



110 min.

SERVINGS



96

CALORIES



66 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup butter
- 0.3 cup butterscotch chips
- 14 ounces individually wrapped caramels
- 0.3 cup creamy peanut butter
- 0.3 cup evaporated milk
- 0.3 cup heavy cream
- 1.5 cups marshmallow crème
- 1 cup milk chocolate chips

- 1.5 cups peanuts salted chopped
- 1 teaspoon vanilla extract
- 1 cup sugar white

Equipment

- frying pan
- sauce pan

Directions

- Lightly grease one 13x9 inch pan.
- Combine the first three ingredients (1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter) in a small saucepan. Cook, stirring constantly, over low heat until melted and smooth.
- Spread into the bottom of the prepared pan. Refrigerate until set.
- To Make Filling: In a heavy saucepan melt the butter over medium-high heat. Stir in sugar and evaporated milk. Bring mixture to a boil and stir for 5 minutes.
- Remove from heat and stir in the marshmallow cream, 1/4 cup of the peanut butter and the vanilla.
- Add the peanuts and spread over the base layer. Refrigerate until set.
- To Make Caramel
- Combine the caramels and cream in a saucepan, stir over low heat until melted and smooth.
- Spread over the top of the filling and refrigerate until smooth.
- To Make Frosting
- Layer: In another saucepan combine the last three ingredients (1 cup milk chocolate chips, 1/4 butterscotch chips and 1/4 cup peanut butter), stir over low heat until melted and smooth.
- Pour over the caramel layer. Refrigerate for at least 1 hour.
- Cut into 1 inch squares. Store in the refrigerator.

Nutrition Facts



■ PROTEIN 6.08% ■ FAT 40.58% ■ CARBS 53.34%

Properties

Glycemic Index:2.07, Glycemic Load:3.54, Inflammation Score:-1, Nutrition Score:0.87608696066815%

Nutrients (% of daily need)

Calories: 65.6kcal (3.28%), Fat: 3.11g (4.78%), Saturated Fat: 1.16g (7.27%), Carbohydrates: 9.19g (3.06%), Net Carbohydrates: 8.95g (3.26%), Sugar: 7.6g (8.44%), Cholesterol: 2.49mg (0.83%), Sodium: 29.31mg (1.27%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Protein: 1.05g (2.1%), Manganese: 0.06mg (3.21%), Vitamin B3: 0.44mg (2.19%), Phosphorus: 17.66mg (1.77%), Magnesium: 5.89mg (1.47%), Calcium: 11.96mg (1.2%), Potassium: 38.53mg (1.1%), Vitamin B2: 0.02mg (1.04%)