



Chocolate Coated Peanut Butter Crackers

 Dairy Free

READY IN



45 min.

SERVINGS



40

CALORIES



130 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 80 buttery round crackers
- ☐ 2.3 ounces colored candy sprinkles
- ☐ 0.8 cup peanut butter
- ☐ 2 pounds vanilla confectioners' coating flavored

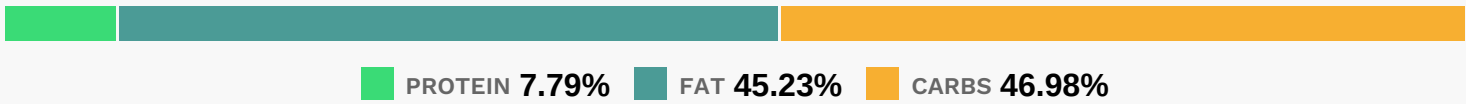
Equipment

- ☐ pot
- ☐ double boiler
- ☐ wax paper

Directions

- ☐ Spread approximately 1 teaspoon peanut butter on each of half of the crackers. Top with remaining crackers to make peanut butter "sandwiches".
- ☐ Melt chocolate-flavored almond bark OR vanilla candy coating in the top of a double boiler over hot, not boiling, water. Reduce heat and keep chocolate in top of double boiler over simmering water.
- ☐ Dip each cracker "sandwich" in chocolate, allowing excess to drain back into pot.
- ☐ Place coated crackers on wax paper to cool.
- ☐ Sprinkle with multi-colored sprinkles or other holiday decoration. Allow coating to completely set, placing in refrigerator for 15 minutes, if necessary. Store between layers of wax paper in cool, dry place, or refrigerate. These also freeze well.

Nutrition Facts



Properties

Glycemic Index:0.35, Glycemic Load:0.12, Inflammation Score:-1, Nutrition Score:2.0526086817617%

Nutrients (% of daily need)

Calories: 130.46kcal (6.52%), Fat: 3.96g (6.09%), Saturated Fat: 0.89g (5.59%), Carbohydrates: 9.26g (3.09%), Net Carbohydrates: 8.89g (3.23%), Sugar: 5.32g (5.91%), Cholesterol: 0mg (0%), Sodium: 75.71mg (3.29%), Alcohol: 7.8g (100%), Alcohol %: 28.16% (100%), Protein: 1.54g (3.07%), Manganese: 0.16mg (7.77%), Vitamin B3: 1.03mg (5.16%), Vitamin E: 0.65mg (4.33%), Phosphorus: 34.14mg (3.41%), Magnesium: 12.04mg (3.01%), Vitamin K: 3.01µg (2.87%), Vitamin B2: 0.05mg (2.75%), Vitamin B1: 0.04mg (2.38%), Copper: 0.04mg (2.2%), Folate: 8.48µg (2.12%), Iron: 0.38mg (2.11%), Potassium: 67.99mg (1.94%), Vitamin B6: 0.03mg (1.55%), Fiber: 0.37g (1.48%), Calcium: 14.11mg (1.41%), Zinc: 0.18mg (1.23%)