



Chocolate-Peanut Butter Toffee

READY IN



105 min.

SERVINGS



15

CALORIES



446 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 1 cup creamy peanut butter
- ☐ 1 cup brown sugar light packed
- ☐ 4 oz sleeve saltines
- ☐ 1 cup semi chocolate chips
- ☐ 0.3 cup slivered almonds
- ☐ 16 tablespoons butter unsalted (2 sticks)
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 cup chocolate chips white

Equipment

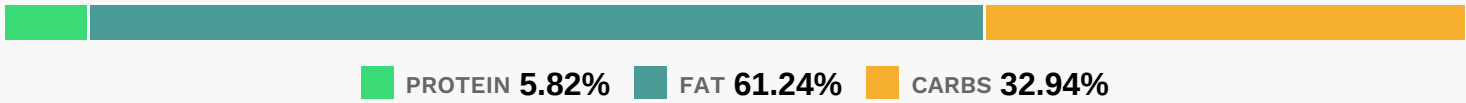
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350F.
- ☐ Spread almonds in a shallow pan; bake until lightly toasted and fragrant, 5 to 7 minutes, shaking pan halfway through.
- ☐ Remove to a bowl to cool, then chop finely.
- ☐ Line a 15-by-10-inch baking sheet with foil; mist with cooking spray. Arrange crackers in a single layer on sheet, breaking crackers as necessary to fit.
- ☐ Bring butter and sugar to a boil in a small pan over medium-high heat, stirring occasionally. Boil for 3 minutes, stirring constantly.
- ☐ Remove from heat; stir in vanilla.
- ☐ Spread mixture evenly over crackers.
- ☐ Bake for 13 minutes.
- ☐ Remove sheet from oven; add peanut butter in dollops. Return to oven until peanut butter begins to melt, 1 to 2 minutes.
- ☐ Transfer sheet to a wire rack.
- ☐ Spread peanut butter evenly.
- ☐ Sprinkle both types of chocolate chips over; let stand until chips soften, about 1 minute.
- ☐ Spread chips over peanut butter.
- ☐ Sprinkle with almonds.
- ☐ Let stand for 30 minutes.

Place sheet in refrigerator; chill until chocolate is firm, about 30 minutes. Break into approximately 20 pieces. Refrigerate in an airtight container for up to 1 week.

Nutrition Facts



Properties

Glycemic Index:6.27, Glycemic Load:5.4, Inflammation Score:-5, Nutrition Score:8.4217391561555%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 445.53kcal (22.28%), Fat: 31.2g (48%), Saturated Fat: 14.6g (91.22%), Carbohydrates: 37.76g (12.59%), Net Carbohydrates: 35.44g (12.89%), Sugar: 27.75g (30.83%), Cholesterol: 35.35mg (11.78%), Sodium: 162.71mg (7.07%), Alcohol: 0.05g (100%), Alcohol %: 0.07% (100%), Caffeine: 10.32mg (3.44%), Protein: 6.68g (13.35%), Manganese: 0.54mg (27.03%), Vitamin E: 2.8mg (18.67%), Vitamin B3: 3.07mg (15.37%), Magnesium: 61.48mg (15.37%), Copper: 0.27mg (13.69%), Phosphorus: 134.06mg (13.41%), Iron: 1.7mg (9.46%), Fiber: 2.32g (9.29%), Vitamin B2: 0.14mg (8.35%), Vitamin A: 382.88IU (7.66%), Potassium: 251.74mg (7.19%), Folate: 27.41µg (6.85%), Zinc: 0.99mg (6.59%), Calcium: 63.41mg (6.34%), Vitamin B1: 0.09mg (6.26%), Vitamin B6: 0.1mg (5.17%), Selenium: 3.46µg (4.94%), Vitamin K: 4.97µg (4.74%), Vitamin B5: 0.37mg (3.74%), Vitamin B12: 0.12µg (2.02%), Vitamin D: 0.22µg (1.49%)