



Chocolate-Topped Peanut-Toffee Bars

READY IN



195 min.

SERVINGS



32

CALORIES



266 kcal

DESSERT

Ingredients

- 1 cup brown sugar packed
- 1 cup butter cut into small pieces
- 1 eggs
- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 1.5 cups potato chips crushed
- 1 cup roasted peanuts salted
- 12 oz semi chocolate chips (2 cups)
- 3 tablespoons vegetable oil
- 1 tablespoon water

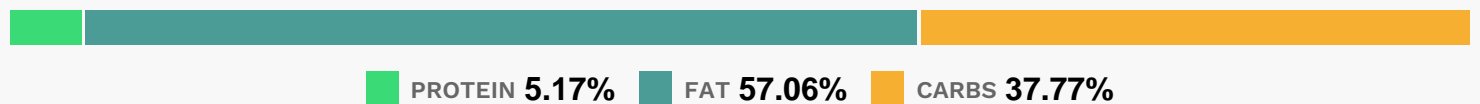
Equipment

- bowl
- frying pan
- sauce pan
- oven

Directions

- Heat oven to 350F. Spray bottom and sides of 13x9-inch pan with cooking spray.
- In large bowl, stir cookie base ingredients until soft dough forms. Press dough in bottom of pan.
- Bake 10 minutes or just until dough is set.
- Meanwhile, in 1-quart saucepan, melt butter over medium heat. Stir in brown sugar.
- Heat to boiling, stirring frequently. Boil 1 minute, stirring constantly.
- Sprinkle potato chips and peanuts over partially baked base.
- Pour brown sugar mixture over chips and peanuts.
- Bake 15 minutes longer or until surface is bubbly.
- Sprinkle chocolate chips evenly over chips and peanuts; return to oven for 2 minutes to soften chocolate.
- Spread chocolate over filling. Cool completely, about 2 hours. Refrigerate 30 minutes or until chocolate is set. For bars, cut into 8 rows by 4 rows. Store covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:1.56, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.0004347640535%

Nutrients (% of daily need)

Calories: 265.82kcal (13.29%), Fat: 17.31g (26.64%), Saturated Fat: 7.26g (45.37%), Carbohydrates: 25.79g (8.6%), Net Carbohydrates: 23.85g (8.67%), Sugar: 16.68g (18.54%), Cholesterol: 21mg (7%), Sodium: 218.65mg (9.51%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.14mg (3.05%), Protein: 3.53g (7.06%), Manganese: 0.28mg (13.98%), Copper: 0.18mg (8.82%), Fiber: 1.93g (7.73%), Magnesium: 29.82mg (7.45%), Iron: 1.1mg (6.12%), Phosphorus: 56.09mg (5.61%), Vitamin E: 0.76mg (5.07%), Vitamin B3: 0.97mg (4.86%), Potassium: 156.24mg (4.46%), Vitamin K: 4.49µg (4.28%), Vitamin A: 190.01IU (3.8%), Vitamin B5: 0.31mg (3.07%), Zinc: 0.44mg (2.95%), Selenium: 1.91µg (2.73%), Vitamin B6: 0.04mg (2.09%), Calcium: 20.18mg (2.02%), Folate: 7.83µg (1.96%), Vitamin B1: 0.03mg (1.82%), Vitamin B2: 0.02mg (1.25%), Vitamin C: 0.86mg (1.04%)