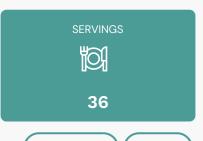
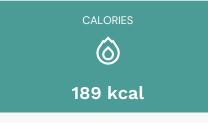


Coffee Bars

READY IN

45 min.





BEVERAGE

DRINK

Ingredients

0.3 teaspoon salt

O.8 cup firmly brown sugar packed
0.8 cup butter softened
2 tablespoons butter
1 cup chocolate-covered coffee beans chopped
1 cup candy bars english coarsely chopped toffee-flavored
1 egg yolk
1.5 cups flour all-purpose
1 tablespoon coffee granules instant

	1 tablespoon strong coffee decoction brewed	
	14 ounce condensed milk sweetened canned	
	1 cup walnuts chopped	
Equipment		
	frying pan	
	sauce pan	
	oven	
	wire rack	
	hand mixer	
Directions		
	Beat 3/4 cup butter at medium speed of an electric mixer until creamy; gradually add brown sugar, beating well.	
	Add egg yolk, beating well.	
	Add flour, coffee granules, and salt, stirring just until blended. Using greased fingers, press dough into bottom of a lightly greased 13" x 9" x 2" pan.	
	Bake at 350 for 20 minutes. Set aside.	
	Combine sweetened condensed milk and 2 tablespoons butter in a saucepan. Bring to a boil over medium heat; cook 5 minutes, stirring often.	
	Remove from heat, and stir in Kahla.	
	Pour mixture over prepared crust.	
	Sprinkle with walnuts.	
	Bake at 350 for 10 to 12 minutes or until golden.	
	Remove from oven.	
	Sprinkle with chopped coffee beans and toffee bars while still warm. Cool completely in pan on a wire rack. Cover and chill until firm.	
	Let stand 5 minutes before cutting into bars.	

Nutrition Facts

Properties

Glycemic Index: 4.97, Glycemic Load: 6.97, Inflammation Score: -3, Nutrition Score: 4.1008695260338%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

Nutrients (% of daily need)

Calories: 189.29kcal (9.46%), Fat: 11.18g (17.21%), Saturated Fat: 3.68g (22.99%), Carbohydrates: 20.15g (6.72%), Net Carbohydrates: 18.91g (6.87%), Sugar: 13.72g (15.24%), Cholesterol: 9.91mg (3.3%), Sodium: 85.99mg (3.74%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 48.03mg (16.01%), Protein: 2.79g (5.58%), Manganese: 0.27mg (13.7%), Copper: 0.18mg (8.8%), Phosphorus: 69.94mg (6.99%), Magnesium: 26.35mg (6.59%), Selenium: 4.37µg (6.25%), Iron: 1.12mg (6.2%), Vitamin B2: 0.1mg (5.76%), Calcium: 49.86mg (4.99%), Fiber: 1.24g (4.97%), Vitamin A: 236.18IU (4.72%), Vitamin B1: 0.07mg (4.39%), Folate: 14.91µg (3.73%), Potassium: 125.79mg (3.59%), Zinc: 0.48mg (3.18%), Vitamin B3: 0.49mg (2.46%), Vitamin E: 0.27mg (1.78%), Vitamin B5: 0.18mg (1.76%), Vitamin B6: 0.03mg (1.66%), Vitamin B12: 0.08µg (1.29%)