



Double Chocolate-Covered Toffee Grahams

 Dairy Free

READY IN



24 min.

SERVINGS



2

CALORIES



3172 kcal

SIDE DISH

Ingredients

- ☐ 4 oz bittersweet chocolate chopped
- ☐ 4 oz baker's chocolate white chopped
- ☐ 12 oz candy coating disks cut in half
- ☐ 12 oz candy coating disks cut in half
- ☐ 2 graham crackers whole (18 crackers)
- ☐ 4 tablespoons shortening divided
- ☐ 0.5 cup toffee chips

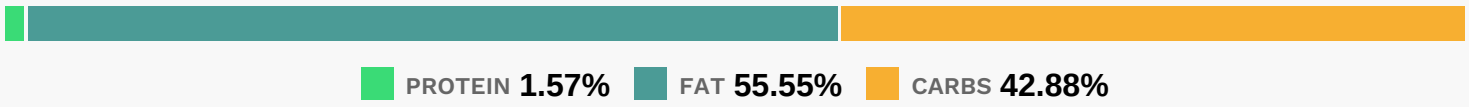
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ microwave

Directions

- ☐ Break each graham cracker in half.
- ☐ Place vanilla squares, white chocolate squares, and 2 Tbsp. shortening in a microwave-safe bowl. Microwave at HIGH 1 to 2 minutes or until white chocolate is soft; stir until smooth. Dip 18 graham cracker squares entirely in melted white chocolate.
- ☐ Place dipped grahams on a parchment paper-lined baking sheet. Chill 20 minutes or until white chocolate is firm. Repeat procedure with chocolate squares, remaining 2 Tbsp. shortening, and remaining graham crackers.
- ☐ Drizzle any remaining semisweet chocolate and white chocolate over dipped grahams; sprinkle with toffee bits. Chill until firm.

Nutrition Facts



Properties

Glycemic Index:62.5, Glycemic Load:27.06, Inflammation Score:-8, Nutrition Score:28.327391215641%

Flavonoids

Catechin: 36.47mg, Catechin: 36.47mg, Catechin: 36.47mg, Catechin: 36.47mg Epicatechin: 80.42mg, Epicatechin: 80.42mg, Epicatechin: 80.42mg, Epicatechin: 80.42mg

Nutrients (% of daily need)

Calories: 3171.75kcal (158.59%), Fat: 194.94g (299.92%), Saturated Fat: 146.81g (917.56%), Carbohydrates: 338.59g (112.86%), Net Carbohydrates: 324.17g (117.88%), Sugar: 305.09g (338.99%), Cholesterol: 64.91mg (21.64%), Sodium: 291.07mg (12.66%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 94.12mg (31.37%), Protein: 12.4g (24.79%), Manganese: 3.12mg (155.75%), Copper: 2.55mg (127.33%), Iron: 14.06mg (78.13%), Magnesium: 295.82mg (73.96%), Fiber: 14.42g (57.7%), Zinc: 7.31mg (48.7%), Phosphorus: 421.42mg (42.14%), Potassium: 847.03mg (24.2%), Vitamin K: 24.86µg (23.67%), Vitamin E: 2.69mg (17.91%), Vitamin A: 709.72IU (14.19%), Selenium: 9.83µg (14.04%), Calcium: 123.85mg (12.38%), Vitamin B1: 0.14mg (9.55%), Vitamin B2: 0.16mg (9.31%), Vitamin B3: 1.79mg (8.95%), Folate: 23.5µg (5.87%), Vitamin B5: 0.52mg (5.19%), Vitamin B12: 0.17µg (2.79%), Vitamin B6: 0.05mg

(2.71%)