

Malted Magic Cookie Bars



1.5 cups walnuts chopped





DESSERT

Ingredients

1 cup chocolate-covered malt balls such as maltesers, chopped
1.8 cups graham cracker crumbs (from 13 graham cracker sheets)
1 cup semi chocolate chips
O.3 cup sugar
1 cup coconut or sweetened flaked
14 oz condensed milk sweetened canned
8 tablespoons butter unsalted cooled melted (1 stick)

Equipment
bowl
frying pan
oven
wire rack
baking pan
aluminum foil
Directions
Line a 9-by-13-inch baking pan with foil, leaving a 2-inch overhang over both long sides. Mist with cooking spray. In a large bowl, mix cracker crumbs, sugar and butter. Press evenly into bottom of baking pan and refrigerate until firm, about 30 minutes.
Preheat oven to 350F.
Sprinkle nuts, coconut, chocolate chips and malt-ball pieces evenly over crust.
Drizzle condensed milk over.
Bake until edges are golden, 25 to 30 minutes.
Let cool completely in pan on a wire rack. Use foil overhang to remove from pan. Peel off foil, cut into bars and serve.
Nutrition Facts
PROTEIN 5.83% FAT 51.85% CARBS 42.32%
Properties
Glycemic Index:15.01, Glycemic Load:16.55, Inflammation Score:-4, Nutrition Score:8.4734781928684%
Flavonoids
Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg

Nutrients (% of daily need)

Calories: 398.94kcal (19.95%), Fat: 23.56g (36.24%), Saturated Fat: 10.5g (65.6%), Carbohydrates: 43.26g (14.42%), Net Carbohydrates: 40.22g (14.63%), Sugar: 32.33g (35.92%), Cholesterol: 25.85mg (8.62%), Sodium: 132.46mg

(5.76%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 13.4mg (4.47%), Protein: 5.96g (11.91%), Manganese: 0.61mg (30.74%), Copper: 0.38mg (18.88%), Phosphorus: 180.46mg (18.05%), Magnesium: 61.14mg (15.29%), Fiber: 3.04g (12.15%), Calcium: 109.24mg (10.92%), Vitamin B2: 0.18mg (10.45%), Iron: 1.83mg (10.18%), Selenium: 7.08μg (10.11%), Potassium: 308.96mg (8.83%), Zinc: 1.23mg (8.22%), Vitamin B1: 0.11mg (7.04%), Folate: 22.36μg (5.59%), Vitamin A: 275.33IU (5.51%), Vitamin B6: 0.11mg (5.26%), Vitamin B3: 0.87mg (4.34%), Vitamin B5: 0.34mg (3.44%), Vitamin B12: 0.19μg (3.1%), Vitamin E: 0.38mg (2.55%), Vitamin K: 2.07μg (1.97%), Vitamin C: 0.96mg (1.17%), Vitamin D: 0.16μg (1.1%)