



Peanutty Chocolate Neopolitans

 Gluten Free

READY IN



45 min.

SERVINGS



3

CALORIES



881 kcal

SIDE DISH

Ingredients

- ☐ 1 ounce premium chocolate white with baker's) coarsely chopped
- ☐ 1 tablespoon creamy peanut butter
- ☐ 2 tablespoons creamy peanut butter
- ☐ 7 ounce milk chocolate bar with hershey's) coarsely chopped
- ☐ 0.3 cup roasted peanuts unsalted chopped
- ☐ 6 ounce bittersweet chocolate coarsely chopped

Equipment

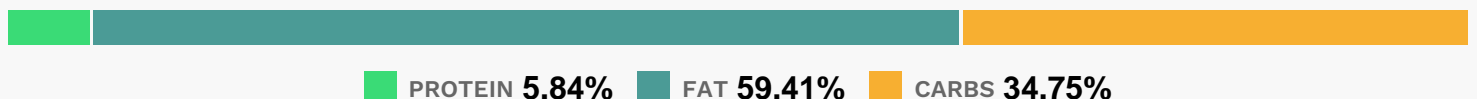
- ☐ bowl

- ☐ frying pan
- ☐ knife
- ☐ aluminum foil
- ☐ microwave
- ☐ spatula
- ☐ cutting board

Directions

- ☐ Line an 8" square pan with aluminum foil so that it extends at least 2" over sides of pan. Lightly coat pan with cooking spray. Set pan aside.
- ☐ Combine semisweet chocolate and 1 tablespoon peanut butter in a 1-quart glass bowl. Microwave at HIGH 1 minute. Stir well, and microwave at HIGH 15 seconds to 1 more minute. Stir gently until chocolate melts.
- ☐ Spread chocolate into prepared pan, spreading until smooth with a narrow metal spatula. (Do not clean bowl.) Chill chocolate in pan 15 minutes or just until firm.
- ☐ Combine white chocolate and 2 tablespoons peanut butter in same bowl. Microwave at HIGH 1 minute. Stir well, and microwave 30 seconds, if necessary. Stir until smooth.
- ☐ Spread white chocolate mixture over first layer in pan, spreading until smooth with a narrow metal spatula. (Do not clean bowl.) Chill pan 15 minutes.
- ☐ Place milk chocolate in same bowl. Microwave at HIGH 1 to 1 1/2 minutes; stir well.
- ☐ Spread milk chocolate over white chocolate layer. Shake pan to spread evenly.
- ☐ Sprinkle with peanuts. Cover and chill candy 1 1/2 hours or until set.
- ☐ Score candy into 2" squares.
- ☐ Remove from pan by lifting candy and aluminum foil by foil handles.
- ☐ Cut candy into 2" squares with a long, thin-bladed knife.
- ☐ Place squares on cutting board, and cut each into 4 pieces.

Nutrition Facts



Properties

Glycemic Index:46.87, Glycemic Load:19.77, Inflammation Score:-7, Nutrition Score:20.199130169561%

Nutrients (% of daily need)

Calories: 880.56kcal (44.03%), Fat: 61.52g (94.65%), Saturated Fat: 30.14g (188.39%), Carbohydrates: 80.96g (26.99%), Net Carbohydrates: 70.92g (25.79%), Sugar: 62.12g (69.03%), Cholesterol: 5.39mg (1.8%), Sodium: 146.08mg (6.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 92.42mg (30.81%), Protein: 13.61g (27.22%), Manganese: 1.6mg (79.99%), Copper: 1.24mg (62.03%), Magnesium: 223.15mg (55.79%), Fiber: 10.04g (40.18%), Phosphorus: 362.61mg (36.26%), Iron: 5.99mg (33.26%), Vitamin B3: 4.93mg (24.67%), Zinc: 3.21mg (21.43%), Potassium: 725mg (20.71%), Vitamin B2: 0.25mg (14.95%), Vitamin E: 2.05mg (13.7%), Selenium: 8.61µg (12.3%), Calcium: 89.84mg (8.98%), Vitamin K: 9.16µg (8.72%), Folate: 31.74µg (7.93%), Vitamin B6: 0.16mg (7.76%), Vitamin B1: 0.1mg (6.53%), Vitamin B5: 0.61mg (6.13%), Vitamin B12: 0.16µg (2.58%)