

## Popularity Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



232 kcal

DESSERT

## Ingredients

- 1 cup blanched slivered almonds
- 1 cup butter
- 35 round buttery crackers
- 1 cup brown sugar light packed
- 1 cup milk chocolate chips
- 1 cup semi chocolate chips

## Equipment

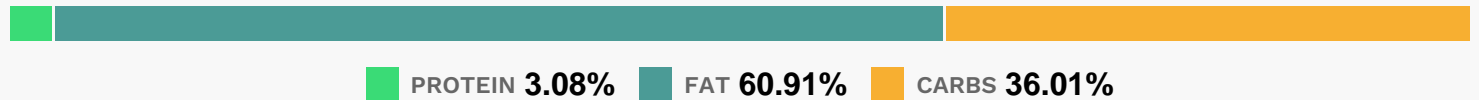
- baking sheet

- sauce pan
- oven
- aluminum foil

## Directions

- Preheat oven to 400 degrees F (205 degrees C). Cover a sided cookie sheet with aluminum foil and line crackers on foil.
- Combine butter and brown sugar in a saucepan. Stirring constantly, bring to a boil and boil for 3 minutes.
- Pour over crackers completely.
- Bake for 5–6 minutes, watch carefully.
- Remove cookie sheet from oven, place it on oven door and sprinkle chips over baked crackers. When chocolate gets soft, spread over crackers with back of a spoon.
- Sprinkle slivered almonds on melted chocolate.
- Place in refrigerator for at least 8 hours. Break into cookie-size pieces. This recipe freezes well.

## Nutrition Facts



## Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:3.4608695455219%

## Nutrients (% of daily need)

Calories: 231.65kcal (11.58%), Fat: 16.07g (24.72%), Saturated Fat: 8.27g (51.69%), Carbohydrates: 21.37g (7.12%), Net Carbohydrates: 20.22g (7.35%), Sugar: 16.5g (18.33%), Cholesterol: 20.79mg (6.93%), Sodium: 103.58mg (4.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.45mg (2.15%), Protein: 1.83g (3.66%), Manganese: 0.21mg (10.57%), Vitamin E: 1.49mg (9.9%), Copper: 0.15mg (7.48%), Magnesium: 27.11mg (6.78%), Phosphorus: 55.73mg (5.57%), Iron: 0.88mg (4.91%), Vitamin A: 240.43IU (4.81%), Fiber: 1.15g (4.58%), Calcium: 37.24mg (3.72%), Potassium: 113.28mg (3.24%), Vitamin K: 3.39µg (3.23%), Vitamin B2: 0.05mg (2.97%), Zinc: 0.37mg (2.47%), Vitamin B3: 0.45mg (2.24%), Vitamin B1: 0.03mg (2.05%), Selenium: 1.18µg (1.69%), Folate: 5.73µg (1.43%)