



Potato Chip-Chocolate Toffee

 Gluten Free

READY IN



50 min.

SERVINGS



5

CALORIES



1100 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons apple cider vinegar white
- ☐ 5 cups potato chips thick-cut
- ☐ 5 ounces bittersweet chocolate finely chopped
- ☐ 1 cup sugar
- ☐ 2 sticks butter unsalted plus more for the baking sheet
- ☐ 2 teaspoons vanilla extract

Equipment

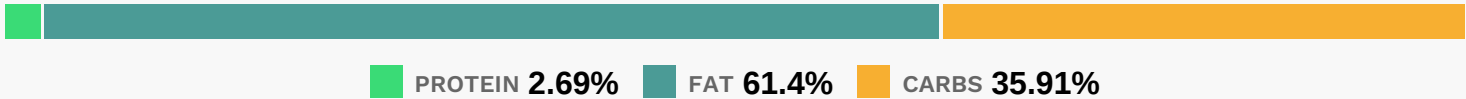
- ☐ bowl

- ☐ baking sheet
- ☐ sauce pan
- ☐ aluminum foil
- ☐ microwave
- ☐ candy thermometer

Directions

- ☐ Line a baking sheet with foil and butter the foil. Set 1 cup potato chips aside; break the remaining 4 cups chips in half if they're large.
- ☐ Combine the butter, sugar, vanilla and vinegar in a saucepan over medium-high heat and cook, stirring occasionally, until the mixture is light amber and a candy thermometer registers 320 degrees F, about 10 minutes.
- ☐ Remove from the heat and stir in the 4 cups chips, then immediately pour onto the baking sheet and spread in a thin layer. Gently press the reserved 1 cup chips on top of the toffee and let cool.
- ☐ Put about three-quarters of the chocolate in a microwave-safe glass bowl and microwave 30 seconds. Stir, then continue to microwave in 30-second intervals, stirring between each, until melted.
- ☐ Add the remaining chocolate and stir until smooth, about 4 minutes.
- ☐ Drizzle the chocolate over the toffee. Set aside to harden, about 20 minutes. Break the toffee into pieces.
- ☐ Photograph by Stephanie Foley

Nutrition Facts



Properties

Glycemic Index:22.02, Glycemic Load:27.95, Inflammation Score:-7, Nutrition Score:20.368695487147%

Nutrients (% of daily need)

Calories: 1100.3kcal (55.01%), Fat: 76.55g (117.77%), Saturated Fat: 32.35g (202.21%), Carbohydrates: 100.72g (33.57%), Net Carbohydrates: 95.81g (34.84%), Sugar: 50.86g (56.51%), Cholesterol: 98.88mg (32.96%), Sodium:

456.6mg (19.85%), Alcohol: 0.55g (100%), Alcohol %: 0.34% (100%), Caffeine: 24.38mg (8.13%), Protein: 7.55g (15.1%), Vitamin E: 10.06mg (67.04%), Manganese: 0.96mg (48.1%), Vitamin B5: 3.83mg (38.3%), Potassium: 1199.14mg (34.26%), Copper: 0.56mg (28.22%), Magnesium: 104.84mg (26.21%), Vitamin B6: 0.46mg (23.14%), Vitamin A: 1143.72IU (22.87%), Vitamin K: 23.99µg (22.85%), Vitamin C: 18.36mg (22.25%), Vitamin B3: 4.31mg (21.55%), Phosphorus: 215.18mg (21.52%), Fiber: 4.9g (19.61%), Iron: 2.92mg (16.24%), Vitamin B1: 0.19mg (12.84%), Zinc: 1.73mg (11.51%), Selenium: 5.2µg (7.43%), Vitamin B2: 0.11mg (6.66%), Folate: 26.01µg (6.5%), Calcium: 47.27mg (4.73%), Vitamin D: 0.68µg (4.52%), Vitamin B12: 0.13µg (2.13%)