



Toffee Dessert

READY IN



505 min.

SERVINGS



12

CALORIES



421 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 2 cups graham crackers crushed
- 5.9 ounce chocolate pudding instant
- 5.1 ounce vanilla pudding instant
- 2 cups milk
- 1.6 ounce peanut butter candy pieces crispy flavored
- 1 cup saltines crushed
- 1.4 ounce heath candy bars
- 8 ounce non-dairy whipped topping frozen thawed

- 12 ounce non-dairy whipped topping frozen thawed

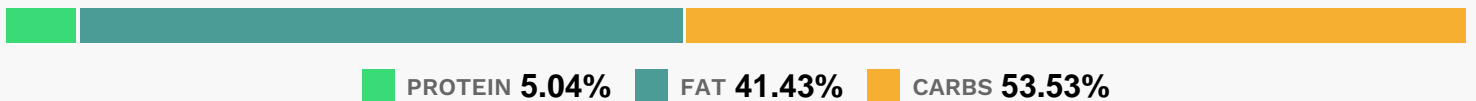
Equipment

- bowl
- frying pan

Directions

- Place the chocolate covered toffee bar and chocolate covered crispy peanut butter flavored candy bar in the freezer and let freeze 8 hours or overnight.
- In a medium bowl, mix together the saltine crackers, graham crackers, and melted butter. Press the mixture into the bottom of a 9x13 inch pan to make a crust. Chill crust in the refrigerator while you make the filling.
- In a large bowl, beat together the instant vanilla pudding mix, instant chocolate pudding mix, and milk. Fold in 12 ounces frozen whipped topping.
- Spread the filling over the prepared crust. Cover the filling with the remaining frozen whipped topping.
- Crush the frozen chocolate covered toffee bar and chocolate-covered crispy peanut butter flavored candy bar.
- Sprinkle the dessert with the crushed candy bars. Cover and refrigerate until ready to serve.

Nutrition Facts



Properties

Glycemic Index:17.83, Glycemic Load:9.92, Inflammation Score:-3, Nutrition Score:5.5408695988033%

Nutrients (% of daily need)

Calories: 420.87kcal (21.04%), Fat: 19.49g (29.99%), Saturated Fat: 12.57g (78.57%), Carbohydrates: 56.66g (18.89%), Net Carbohydrates: 55.22g (20.08%), Sugar: 39.67g (44.07%), Cholesterol: 26.92mg (8.97%), Sodium: 558.6mg (24.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.34g (10.68%), Phosphorus: 132.66mg (13.27%), Vitamin B2: 0.18mg (10.81%), Calcium: 103.84mg (10.38%), Vitamin B1: 0.12mg (7.74%), Manganese: 0.14mg (7.21%), Magnesium: 28.17mg (7.04%), Vitamin A: 337.27IU (6.75%), Iron: 1.2mg (6.68%), Vitamin B3: 1.3mg (6.49%), Fiber: 1.44g (5.75%), Vitamin B12: 0.34µg (5.66%), Potassium: 195.28mg (5.58%), Folate: 18.92µg (4.73%), Zinc:

0.69mg (4.57%), Selenium: 3.09µg (4.41%), Copper: 0.09mg (4.26%), Vitamin K: 4.21µg (4.01%), Vitamin E: 0.59mg (3.94%), Vitamin B6: 0.06mg (3.02%), Vitamin D: 0.45µg (2.98%), Vitamin B5: 0.22mg (2.16%)