



## White Christmas Crunch Squares

READY IN



30 min.

SERVINGS



16

CALORIES



153 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1 pkg baker's chocolate white coarsely chopped (6 squares)
- 0.8 cup brown sugar packed
- 0.5 cup butter
- 0.3 cup candy canes crushed
- 32 premium hint of salt saltine crackers

### Equipment

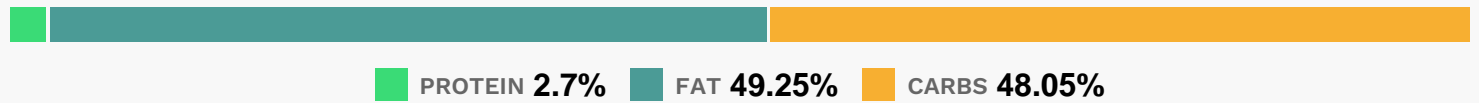
- frying pan
- sauce pan

- oven
- aluminum foil

## Directions

- Heat oven to 350F.
- Arrange crackers in single layer in foil-lined 15x10x1-inch pan.
- Cook butter and sugar in saucepan on medium-high heat 3 to 4 min. or until butter is melted and mixture is well blended, stirring occasionally. Bring to boil; cook 3 min. (Do not stir.)
- Spread onto crackers.
- Bake 4 to 6 min. or until golden brown. Immediately top with chocolate; bake 1 to 2 min. or until melted.
- Spread chocolate to completely cover crackers; top with crushed candy. Cool completely. Break into squares.

## Nutrition Facts



## Properties

Glycemic Index:7.5, Glycemic Load:2.92, Inflammation Score:-1, Nutrition Score:1.6191304186764%

## Nutrients (% of daily need)

Calories: 153.2kcal (7.66%), Fat: 8.54g (13.14%), Saturated Fat: 5.12g (31.97%), Carbohydrates: 18.74g (6.25%), Net Carbohydrates: 18.56g (6.75%), Sugar: 14.25g (15.84%), Cholesterol: 16.73mg (5.58%), Sodium: 111.32mg (4.84%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.11%), Vitamin A: 179.45IU (3.59%), Vitamin B1: 0.05mg (3.13%), Vitamin B2: 0.05mg (3.03%), Manganese: 0.06mg (2.87%), Calcium: 25.46mg (2.55%), Vitamin K: 2.66µg (2.54%), Iron: 0.43mg (2.37%), Vitamin B3: 0.45mg (2.27%), Folate: 8.85µg (2.21%), Phosphorus: 20.67mg (2.07%), Vitamin E: 0.3mg (2.01%), Selenium: 1.13µg (1.61%), Potassium: 44.74mg (1.28%)