



Wonderful Toffee Bars

READY IN



25 min.

SERVINGS



48

CALORIES



96 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 12 graham crackers
- 0.5 cup butter
- 12 ounce milk chocolate chips
- 0.3 cup walnuts chopped to taste
- 0.5 cup sugar white

Equipment

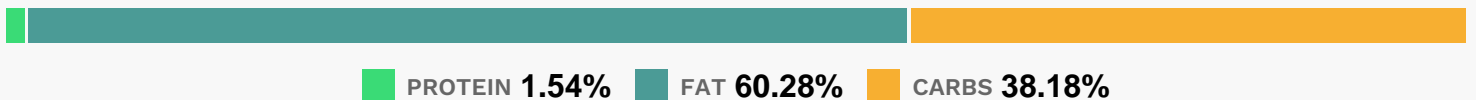
- bowl

- baking sheet
- sauce pan
- oven
- aluminum foil
- wax paper
- microwave

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Line a 10x15-inch baking sheet with graham cracker quarters.
- Bring butter, margarine, and sugar to a boil in a saucepan, stirring constantly, until sugar is dissolved, about 3 minutes.
- Pour butter mixture over graham crackers and sprinkle with walnuts.
- Bake in the preheated oven until butter is browned and nuts are toasted, about 10 minutes. Immediately transfer toffee bars from the baking sheet to a platter lined with aluminum foil or wax paper.
- Melt chocolate chips in 2 batches in a microwave-safe bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Drop spoonfuls of melted chocolate over each toffee bar.

Nutrition Facts



Properties

Glycemic Index:4.46, Glycemic Load:3.35, Inflammation Score:-1, Nutrition Score:0.63521739467978%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg

Nutrients (% of daily need)

Calories: 96.24kcal (4.81%), Fat: 6.6g (10.15%), Saturated Fat: 2.97g (18.55%), Carbohydrates: 9.4g (3.13%), Net Carbohydrates: 9.24g (3.36%), Sugar: 6.95g (7.72%), Cholesterol: 5.08mg (1.69%), Sodium: 60.6mg (2.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.38g (0.76%), Vitamin A: 143.79IU (2.88%), Manganese:

0.02mg (1.04%), Phosphorus: 10.29mg (1.03%)