

Yuletide Toffee Squares

Gluten Free







ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

1 cup firmly brown sugar packed
0.8 cup butter melted
0.8 cup plus light
4.5 cups regular oats
0.7 cup pecans chopped
0.5 teaspoon salt

2 cups semisweet chocolate morsels

1 tablespoon vanilla

Ш	2 tablespoons vegetable shortening
Eq	Juipment
	bowl
	frying pan
	sauce pan
	oven
	wire rack
	double boiler
	aluminum foil
	cutting board
Di	rections
	Preheat oven to 42
	Line a 15- x 10-inch pan with foil; grease.
	Combine first 6 ingredients in a large bowl. Lightly grease hands, and press mixture into pan.
	Bake for 12 to 15 minutes or until golden brown. Cool completely on a wire rack.
	Melt chocolate and shortening together in a medium saucepan or double boiler over low heat stirring constantly until smooth.
	Spread mixture evenly over oat base, and sprinkle with chopped nuts. Cover loosely, and chill in pan until chocolate is firm. Lift foil and candy onto a cutting board; cut into bite-size squares.
	Nutrition Facts
	PROTEIN 4.67% FAT 47.31% CARBS 48.02%
	FROIGIN 4.07 /0 FAT 47.31 /0 CARBS 40.0270
Pro	pperties

Glycemic Index:1.34, Glycemic Load:1.28, Inflammation Score:-1, Nutrition Score:1.6908695455641%

Flavonoids

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

Nutrients (% of daily need)

Calories: 73.14kcal (3.66%), Fat: 3.92g (6.04%), Saturated Fat: 1.9g (11.85%), Carbohydrates: 8.96g (2.99%), Net Carbohydrates: 8.22g (2.99%), Sugar: 5.72g (6.36%), Cholesterol: 4.04mg (1.35%), Sodium: 26.45mg (1.15%), Alcohol: 0.05g (100%), Alcohol %: 0.38% (100%), Caffeine: 3.22mg (1.08%), Protein: 0.87g (1.75%), Manganese: 0.22mg (10.86%), Copper: 0.08mg (3.79%), Magnesium: 13.41mg (3.35%), Fiber: 0.74g (2.95%), Phosphorus: 28.67mg (2.87%), Iron: 0.44mg (2.44%), Selenium: 1.52µg (2.17%), Zinc: 0.28mg (1.85%), Vitamin B1: 0.02mg (1.55%), Potassium: 42.31mg (1.21%)