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Chocolate Caramel Graham Crackers ...

A delicious and indulgent treat, chocolate caramel graham crackers are perfect for satisfying your sweet tooth. These crunchy graham crackers are coated in rich chocolate and topped with gooey caramel, creating a mouthwatering combination. Whether enjoyed as a snack or dessert, these treats are sure to be a hit with chocolate lovers.

Recipe Type: Standard	Prep Time: 20 mins
Cook Time: 10 mins	Total Time: 30 mins
Recipe Yield: 500 grams	Number of Servings: 10
Serving Size: 50 g	

Ingredients

200 g	Graham Crackers
200 g	chocolate chips
100 g	caramel sauce

Directions

Step 1

Microwaving

Melt the chocolate chips in a microwave-safe bowl.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Dipping

Dip each graham cracker into the melted chocolate, coating it completely.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Place the chocolate-coated graham crackers on a baking sheet lined with parchment paper.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Drizzling

Drizzle caramel sauce over the chocolate-coated graham crackers.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Refrigerating

Refrigerate the graham crackers for 10 minutes to allow the chocolate and caramel to set.

Prep Time: 10 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 8g

Protein: 2g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	1 g	2.63%	4%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	4 g	18.18%	23.53%
Fat	8 g	28.57%	32%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	2 mg	0.2%	0.2%
Iron	6 mg	75%	33.33%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes



Christmas

Anniversary

Barbecue

Cuisines

Thai

Course Sauces & Dressings Desserts Cost Under \$10 Demographics Allergy Friendly Kids Friendly Teen Friendly Diet Ovo-Vegetarian Diet Blood Type Diet Low Sodium Diet Vegan Diet The Master Cleanse Diet The Cambridge Diet The Best Life Diet The CICO (Calories In, Calories Out) Diet The Dr. Sebi Diet The Low-Residue Diet Meal Type Snack Supper **Difficulty Level** Easy

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