



RICE CHIP TOFFEE


QUICK INFORMATION

TIME

2 HRS 30 MINS

SERVES

30

CALORIES

140

GLUTEN FREE

RECIPE

INGREDIENTS

- 1 bag Lundberg Family Farms Sea Salt Rice Chips (6 oz)
- 1 cup butter
- 1 cup brown sugar (packed)
- 1 cup chocolate chips
- Optional: coarse sea salt

NUTRITIONAL FACTS

Serving Size: 2" / 1 oz piece

AMOUNT PER SERVING

Calories 140 Calories from Fat

Total Fat 9g

Cholesterol 15mg

Sodium 80mg

Total Carbohydrates 10g

Fiber 0g

Sugar 10g

Protein 1g

PREPARATION

Preheat the oven to 350 F. Line a baking dish or cookie sheet with foil or parchment paper. Spread the rice chips in a single layer.

Combine brown sugar and butter in a saucepan. Bring to a boil, stir constantly and continue boiling for 3 minutes. Pour slowly and evenly over rice chips. Place in oven and watch carefully. Once the sugar mixture starts to bubble, bake for about 10 minutes or until edges start to brown. Remove from heat and sprinkle on chocolate chips. Let stand for 5-10 minutes, then spread chocolate evenly with a spatula. Sprinkle with coarse salt (optional).

Freeze for 2 hours. Break into 2 inch pieces. Store in an airtight container in the freezer. Thaw before serving.