



## Candy Bar Surprise Sugar Cookie Bars

 Dairy Free

READY IN



120 min.

SERVINGS



24

CALORIES



225 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 10 oz chocolate bar

### Equipment

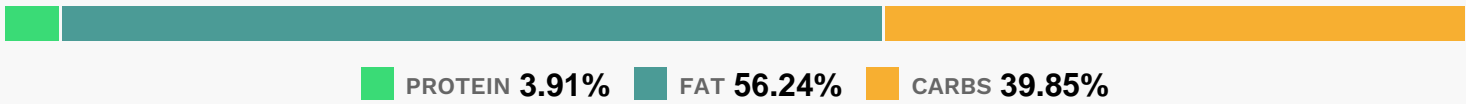
- ☐ bowl
- ☐ frying pan
- ☐ oven

☐ wire rack

Directions

- ☐ Heat oven to 350°F. Spray 13x9-inch pan with cooking spray.
- ☐ In medium bowl, mix 1 pouch of cookie mix, 1/2 cup of the butter and 1 egg with spoon until soft dough forms. Press dough in bottom of pan.
- ☐ Line up candy bars over dough, or chop candy bars and sprinkle over dough.
- ☐ Mix second pouch of cookie mix with remaining 1/2 cup butter and egg. Drop dough by tablespoonfuls over candy bars. Gently press with hands, covering candy completely and making top layer even.
- ☐ Bake 25 minutes or until golden brown. Cool completely on cooling rack.
- ☐ Cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:0.96, Glycemic Load:0.95, Inflammation Score:-3, Nutrition Score:3.3491304706296%

Nutrients (% of daily need)

Calories: 225.1kcal (11.26%), Fat: 14.11g (21.71%), Saturated Fat: 4.59g (28.67%), Carbohydrates: 22.5g (7.5%), Net Carbohydrates: 21.22g (7.72%), Sugar: 12.44g (13.82%), Cholesterol: 13.99mg (4.66%), Sodium: 155.82mg (6.77%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.45mg (3.15%), Protein: 2.21g (4.41%), Manganese: 0.23mg (11.56%), Copper: 0.21mg (10.56%), Iron: 1.54mg (8.58%), Vitamin A: 362.73IU (7.25%), Magnesium: 27.66mg (6.91%), Fiber: 1.29g (5.15%), Phosphorus: 45.82mg (4.58%), Zinc: 0.44mg (2.92%), Selenium: 1.93µg (2.76%), Vitamin E: 0.4mg (2.68%), Potassium: 93.49mg (2.67%), Vitamin B2: 0.04mg (2.15%), Calcium: 13.51mg (1.35%), Folate: 5.13µg (1.28%), Vitamin B1: 0.02mg (1.26%), Vitamin B12: 0.08µg (1.25%), Vitamin B5: 0.11mg (1.14%), Vitamin B3: 0.21mg (1.06%)