



Candy Corn Oreos Halloween Cookie Bark

READY IN



45 min.

SERVINGS



8

CALORIES



287 kcal

DESSERT

Ingredients

- ☐ 4 to 6 candy corn oreos
- ☐ 8 ounces chocolate candy "bark" white
- ☐ 8 servings halloween themed sprinkles black (or orange &)
- ☐ 0.3 cup m&ms (Halloween or Fall colors)
- ☐ 0.3 cup lightly peanuts salted
- ☐ 1 cups pretzel twists

Equipment

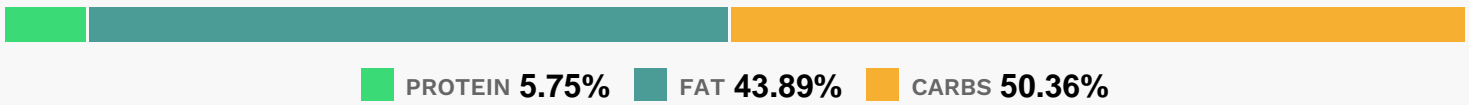
- ☐ bowl

- ☐ baking sheet
- ☐ double boiler
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Line a baking sheet with nonstick foil.In a microwave–safe bowl, melt the white chocolate as directed on the package. Alternatively, you can melt it in a candy melter or over a double boiler.Meanwhile, break the pretzels and cookies into large chunks (I left my pretzels whole, which is an option).Stir the pretzels, cookies and peanuts into the melted white coating, and carefully spread into a slab on your lined tray.
- ☐ Sprinkle M&Ms over the top.Decorate with sprinkles. If you don’t like sprinkles, just use a few anyway.
- ☐ Let the candy sit until coating solidifies or put the whole tray in the refrigerator to solidify.Break into pieces

Nutrition Facts



Properties

Glycemic Index:19.13, Glycemic Load:15.1, Inflammation Score:-1, Nutrition Score:3.5886956738389%

Nutrients (% of daily need)

Calories: 287.02kcal (14.35%), Fat: 14.28g (21.97%), Saturated Fat: 7.4g (46.25%), Carbohydrates: 36.86g (12.29%), Net Carbohydrates: 35.91g (13.06%), Sugar: 30.84g (34.26%), Cholesterol: 6.93mg (2.31%), Sodium: 124.83mg (5.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.21g (8.42%), Manganese: 0.2mg (9.75%), Phosphorus: 80.24mg (8.02%), Calcium: 71.47mg (7.15%), Vitamin B3: 1.4mg (7%), Vitamin B2: 0.1mg (6.04%), Folate: 19.27µg (4.82%), Potassium: 140.13mg (4%), Vitamin B1: 0.06mg (3.98%), Fiber: 0.95g (3.82%), Magnesium: 15.16mg (3.79%), Copper: 0.07mg (3.28%), Iron: 0.53mg (2.94%), Selenium: 1.97µg (2.81%), Vitamin B5: 0.28mg (2.75%), Vitamin B12: 0.16µg (2.65%), Vitamin K: 2.73µg (2.6%), Zinc: 0.39mg (2.58%), Vitamin E: 0.3mg (1.98%), Vitamin B6: 0.04mg (1.77%)