



Chocolate Candy Bar Dessert

READY IN



160 min.

SERVINGS



32

CALORIES



223 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 2 cups chocolate wafers such as nabisco famous crushed finely
- 8 oz philadelphia cream cheese softened
- 1 cup chocolate-coated caramel and nougat bars divided chopped
- 7.8 oz jell-o chocolate flavor pudding instant
- 3 cups milk cold
- 0.5 cup sugar divided
- 12 oz cool whip whipped topping divided thawed

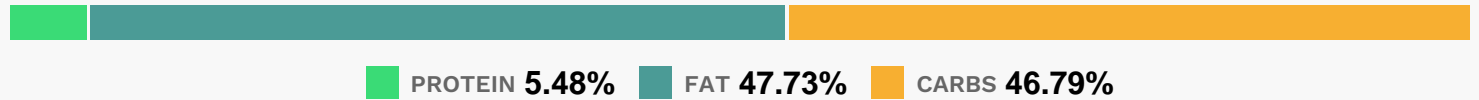
Equipment

- bowl
- frying pan
- whisk

Directions

- Combine wafer crumbs, 1/4 cup sugar and butter; press onto bottom of 13x9-inch pan. Refrigerate 10 min.
- Beat cream cheese and remaining sugar in medium bowl with whisk until blended. Gently stir in half the COOL WHIP; spread over crust.
- Sprinkle with 3/4 cup chopped chocolate bars.
- Beat pudding mixes and milk with whisk 2 min.; pour over dessert.
- Let stand 5 min. or until thickened. Cover with remaining COOL WHIP.
- Refrigerate 2 hours or until firm. Top with remaining chopped chocolate bars before serving.

Nutrition Facts



Properties

Glycemic Index:6.49, Glycemic Load:8.21, Inflammation Score:-3, Nutrition Score:4.2708695249875%

Nutrients (% of daily need)

Calories: 222.73kcal (11.14%), Fat: 11.99g (18.45%), Saturated Fat: 5.67g (35.46%), Carbohydrates: 26.45g (8.82%), Net Carbohydrates: 25.1g (9.13%), Sugar: 18.53g (20.58%), Cholesterol: 10.58mg (3.53%), Sodium: 257.68mg (11.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.34mg (2.11%), Protein: 3.1g (6.2%), Manganese: 0.24mg (11.83%), Copper: 0.19mg (9.61%), Phosphorus: 80.71mg (8.07%), Iron: 1.35mg (7.52%), Magnesium: 27.65mg (6.91%), Vitamin B2: 0.11mg (6.28%), Vitamin A: 270.89IU (5.42%), Fiber: 1.35g (5.39%), Calcium: 53.06mg (5.31%), Potassium: 142.42mg (4.07%), Selenium: 2.71µg (3.87%), Zinc: 0.53mg (3.5%), Vitamin B1: 0.05mg (3.3%), Vitamin B12: 0.19µg (3.21%), Vitamin B3: 0.54mg (2.69%), Vitamin E: 0.38mg (2.53%), Vitamin B5: 0.21mg (2.1%), Folate: 8.15µg (2.04%), Vitamin D: 0.25µg (1.68%), Vitamin B6: 0.03mg (1.54%), Vitamin K: 1.42µg (1.35%)