



Chocolate Chip Truffle Bars

READY IN



120 min.

SERVINGS



35

CALORIES



180 kcal

SIDE DISH

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 6 oz semi chocolate chips
- ☐ 16 oz chocolate frosting
- ☐ 35 pretzels miniature

Equipment

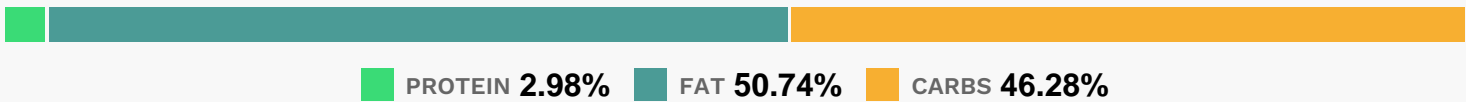
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ microwave

Directions

- ☐ Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray. In medium bowl, stir together softened butter and egg. Stir in cookie mix until soft dough forms. Press mixture in bottom of pan, using floured fingers.
- ☐ Bake 19 to 21 minutes or until golden brown. Cool 30 minutes.
- ☐ In medium microwavable bowl, microwave chocolate chips on High 1 to 2 minutes, stirring every 30 seconds, until melted. Stir in frosting.
- ☐ Spread evenly over bars. Cool completely, about 30 minutes. For bars, cut into 7 rows by 5 rows. Top each bar with a yogurt pretzel.

Nutrition Facts



Properties

Glycemic Index:3.76, Glycemic Load:5.12, Inflammation Score:-2, Nutrition Score:2.1169565312726%

Nutrients (% of daily need)

Calories: 179.84kcal (8.99%), Fat: 10.32g (15.87%), Saturated Fat: 3.73g (23.33%), Carbohydrates: 21.18g (7.06%), Net Carbohydrates: 20.24g (7.36%), Sugar: 13.88g (15.42%), Cholesterol: 6.1mg (2.03%), Sodium: 119.86mg (5.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.44mg (1.48%), Protein: 1.37g (2.73%), Manganese: 0.11mg (5.26%), Copper: 0.09mg (4.45%), Magnesium: 16.49mg (4.12%), Iron: 0.73mg (4.05%), Fiber: 0.94g (3.75%), Vitamin B1: 0.06mg (3.67%), Phosphorus: 34.33mg (3.43%), Folate: 12.06µg (3.01%), Vitamin A: 125.35IU (2.51%), Potassium: 84.08mg (2.4%), Vitamin B2: 0.04mg (2.37%), Vitamin E: 0.35mg (2.33%), Vitamin B3: 0.39mg (1.97%), Zinc: 0.26mg (1.76%), Selenium: 0.94µg (1.35%)