



Chocolate Cookie Pizza

READY IN



45 min.

SERVINGS



12

CALORIES



354 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 2 tablespoons butter
- ☐ 0.5 cup candy-coated milk chocolate pieces
- ☐ 0.3 cup coconut or flaked
- ☐ 1 cup confectioners' sugar
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 3 tablespoons milk

- ☐ 0.5 cup pecan halves
- ☐ 6 ounces semi chocolate chips
- ☐ 1 teaspoon vanilla extract
- ☐ 2 ounces chocolate white melted
- ☐ 0.3 cup sugar white

Equipment

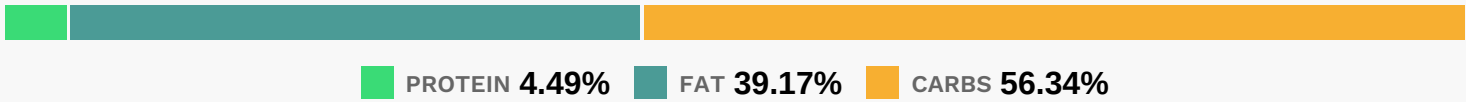
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ pizza pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Combine butter, brown sugar, white sugar, vanilla, and egg until well combined. Stir in the flour and the baking soda (dough will be stiff). Pat dough onto an ungreased 12 inch pizza pan or on a cookie sheet.
- ☐ Bake at 350 degrees F (175 degrees C) for 15 minutes or until golden brown.
- ☐ Remove cookie from oven and let it cool.
- ☐ In a saucepan heat the chocolate chips, remaining butter or margarine, and milk over very low heat. Stir until chocolate is melted.
- ☐ Remove the chocolate mixture from the heat and stir in the confectioners' sugar. Beat until smooth, glossy, and of spreading consistency. If frosting is not glossy, stir in a few drops of hot water.
- ☐ Spread over the top of the baked and cooled cookie.
- ☐ Immediately sprinkle with pecan halves, M&M candies, and coconut. Press lightly into frosting.
- ☐ Drizzle top with the melted white chocolate.
- ☐ Let stand until set.
- ☐ Remove from pan if desired.

Cut into wedges.

Nutrition Facts



Properties

Glycemic Index:26.09, Glycemic Load:12.13, Inflammation Score:-3, Nutrition Score:6.2969565054645%

Flavonoids

Cyanidin: 0.44mg, Cyanidin: 0.44mg, Cyanidin: 0.44mg, Cyanidin: 0.44mg Delphinidin: 0.3mg, Delphinidin: 0.3mg, Delphinidin: 0.3mg, Delphinidin: 0.3mg Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg

Nutrients (% of daily need)

Calories: 353.59kcal (17.68%), Fat: 15.59g (23.98%), Saturated Fat: 7.97g (49.78%), Carbohydrates: 50.45g (16.82%), Net Carbohydrates: 48.04g (17.47%), Sugar: 36.81g (40.9%), Cholesterol: 22.25mg (7.42%), Sodium: 82.55mg (3.59%), Alcohol: 0.11g (100%), Alcohol %: 0.18% (100%), Caffeine: 12.19mg (4.06%), Protein: 4.02g (8.04%), Manganese: 0.52mg (25.98%), Copper: 0.27mg (13.51%), Selenium: 7.72µg (11.02%), Iron: 1.92mg (10.66%), Fiber: 2.41g (9.65%), Vitamin B1: 0.14mg (9.45%), Magnesium: 36.77mg (9.19%), Phosphorus: 86.3mg (8.63%), Vitamin B2: 0.12mg (6.91%), Folate: 27.11µg (6.78%), Zinc: 0.79mg (5.29%), Vitamin B3: 1mg (5%), Calcium: 48.56mg (4.86%), Potassium: 158.56mg (4.53%), Vitamin B5: 0.26mg (2.63%), Vitamin A: 114.41IU (2.29%), Vitamin B6: 0.04mg (1.98%), Vitamin E: 0.3mg (1.98%), Vitamin B12: 0.11µg (1.81%), Vitamin K: 1.82µg (1.74%)