



Chocolate Cookie Pizza

READY IN



60 min.

SERVINGS



16

CALORIES



312 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 oz chocolate white melted (from 6-oz package)
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 2 tablespoons butter
- ☐ 0.3 cup coconut or shredded toasted
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.3 cup granulated sugar

- ☐ 0.5 cup m&m candies
- ☐ 3 tablespoons milk
- ☐ 0.5 cup pecans
- ☐ 1 cup powdered sugar
- ☐ 6 oz semi chocolate chips (1 cup)
- ☐ 1 teaspoon vanilla

Equipment

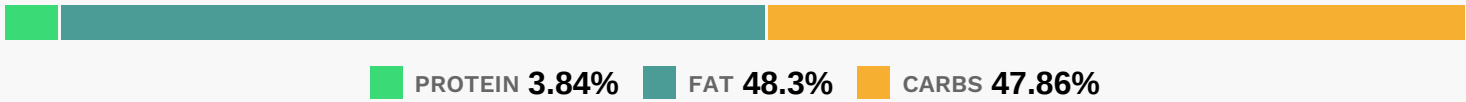
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ pizza pan

Directions

- ☐ Heat oven to 350 F. In large bowl, mix 1/2 cup butter, the brown sugar, granulated sugar, vanilla and egg until well blended. Stir in flour and baking soda (dough will be stiff).
- ☐ Pat dough in ungreased 12-inch pizza pan or into 12-inch round on ungreased cookie sheet.
- ☐ Bake about 15 minutes or until golden brown. Cool about 30 minutes.
- ☐ In 2-quart saucepan, heat chocolate chips, 2 tablespoons butter and milk over low heat, stirring occasionally, just until chocolate is melted; remove from heat. Stir in powdered sugar. Beat with wire whisk until smooth, glossy and spreadable. (If not glossy, stir in a few drops hot water).
- ☐ Spread chocolate mixture over baked layer. Immediately sprinkle with pecans, candies and coconut; press lightly.
- ☐ Drizzle with melted baking bars.
- ☐ Let stand until set.
- ☐ Remove from pan if desired.

Cut into wedges.

Nutrition Facts



Properties

Glycemic Index:17.07, Glycemic Load:9.11, Inflammation Score:-4, Nutrition Score:4.9517391505449%

Flavonoids

Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg Delphinidin: 0.23mg, Delphinidin: 0.23mg, Delphinidin: 0.23mg, Delphinidin: 0.23mg Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg

Nutrients (% of daily need)

Calories: 311.89kcal (15.59%), Fat: 16.95g (26.08%), Saturated Fat: 6.16g (38.52%), Carbohydrates: 37.79g (12.6%), Net Carbohydrates: 36.09g (13.12%), Sugar: 27.59g (30.65%), Cholesterol: 12.92mg (4.31%), Sodium: 133.82mg (5.82%), Alcohol: 0.09g (100%), Alcohol %: 0.16% (100%), Caffeine: 9.14mg (3.05%), Protein: 3.03g (6.06%), Manganese: 0.37mg (18.6%), Copper: 0.2mg (9.88%), Selenium: 5.65µg (8.07%), Iron: 1.43mg (7.92%), Vitamin A: 358.42IU (7.17%), Vitamin B1: 0.11mg (7.14%), Fiber: 1.71g (6.82%), Magnesium: 27.01mg (6.75%), Phosphorus: 65.02mg (6.5%), Vitamin B2: 0.09mg (5.28%), Folate: 20.57µg (5.14%), Zinc: 0.58mg (3.87%), Calcium: 38.48mg (3.85%), Vitamin B3: 0.75mg (3.75%), Potassium: 119.45mg (3.41%), Vitamin E: 0.45mg (3.02%), Vitamin B5: 0.2mg (1.96%), Vitamin B12: 0.09µg (1.46%), Vitamin B6: 0.03mg (1.36%), Vitamin K: 1.24µg (1.19%)