



Chocolate Cookie Pizza

♥ Popular

READY IN



60 min.

SERVINGS



16

CALORIES



313 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 cup butter softened
- 0.5 cup brown sugar packed
- 0.3 cup granulated sugar
- 1 teaspoon vanilla
- 1 eggs
- 1.3 cups flour all-purpose
- 0.5 teaspoon baking soda
- 6 oz semi chocolate chips (1 cup)

- 2 tablespoons butter
- 3 tablespoons milk
- 1 cup powdered sugar
- 0.5 cup cashew pieces
- 0.5 cup m&m candies
- 0.3 cup coconut or shredded toasted
- 2 oz chocolate white melted (from 6-oz package)

Equipment

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

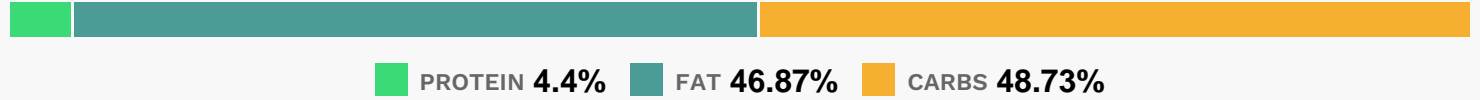
Directions

- 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:18.02, Glycemic Load:9.37, Inflammation Score:-4, Nutrition Score:5.2269565165043%

Nutrients (% of daily need)

Calories: 312.81kcal (15.64%), Fat: 16.49g (25.37%), Saturated Fat: 6.29g (39.28%), Carbohydrates: 38.58g (12.86%), Net Carbohydrates: 37.04g (13.47%), Sugar: 27.7g (30.78%), Cholesterol: 12.92mg (4.31%), Sodium: 134.3mg (5.84%), Alcohol: 0.09g (100%), Alcohol %: 0.16% (100%), Caffeine: 9.14mg (3.05%), Protein: 3.48g (6.96%), Manganese: 0.3mg (14.97%), Copper: 0.25mg (12.45%), Selenium: 6.34µg (9.05%), Iron: 1.62mg (8.98%), Magnesium: 35.04mg (8.76%), Phosphorus: 80.35mg (8.04%), Vitamin A: 356.69IU (7.13%), Vitamin B1: 0.1mg (6.92%), Fiber: 1.54g (6.17%), Folate: 20.9µg (5.23%), Vitamin B2: 0.09mg (5.18%), Zinc: 0.67mg (4.49%), Potassium: 133.37mg (3.81%), Vitamin B3: 0.76mg (3.79%), Calcium: 37.81mg (3.78%), Vitamin E: 0.45mg (2.98%), Vitamin K: 2.51µg (2.39%), Vitamin B5: 0.2mg (2.04%), Vitamin B6: 0.04mg (1.87%), Vitamin B12: 0.09µg (1.46%)