



Chocolate-Peanut Butter Candy Dessert

READY IN



195 min.

SERVINGS



15

CALORIES



176 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 2 Tbsp butter melted
- 0.5 cup creamy peanut butter
- 2 Tbsp cream sauce hot
- 0 oz jell-o chocolate flavor pudding instant
- 2 cups milk cold
- 12 oreo cookies crushed
- 0.3 cup candy-coated peanut butter pieces
- 2 cups cool whip whipped topping divided thawed

Equipment

- bowl
- frying pan
- whisk
- microwave

Directions

- Mix cookie crumbs and butter; press onto bottom of 8-inch square pan.
- Add milk gradually to peanut butter in large bowl, stirring with whisk until well blended.
- Add dry pudding mixes; beat 2 min. (
- Mixture will be thick.) Stir in 1 cup COOL WHIP.
- Spread onto crust; cover with remaining COOL WHIP.
- Refrigerate 3 hours or until firm. When ready to serve, microwave fudge topping as directed on package; drizzle over dessert. Top with peanut butter pieces.

Nutrition Facts

PROTEIN 9.52% **FAT 55.07%** **CARBS 35.41%**

Properties

Glycemic Index:10.27, Glycemic Load:1.72, Inflammation Score:-2, Nutrition Score:4.6204347718183%

Nutrients (% of daily need)

Calories: 175.82kcal (8.79%), Fat: 11.12g (17.1%), Saturated Fat: 4.73g (29.59%), Carbohydrates: 16.08g (5.36%), Net Carbohydrates: 15.23g (5.54%), Sugar: 11.28g (12.54%), Cholesterol: 8.2mg (2.73%), Sodium: 120.72mg (5.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.33g (8.65%), Manganese: 0.24mg (11.82%), Phosphorus: 87.74mg (8.77%), Vitamin E: 1.23mg (8.19%), Vitamin B3: 1.63mg (8.17%), Iron: 1.37mg (7.61%), Magnesium: 27.66mg (6.92%), Vitamin B2: 0.1mg (6.06%), Calcium: 57.2mg (5.72%), Copper: 0.09mg (4.56%), Potassium: 148.77mg (4.25%), Folate: 15.43µg (3.86%), Vitamin B1: 0.06mg (3.84%), Fiber: 0.86g (3.42%), Vitamin B12: 0.2µg (3.4%), Vitamin B6: 0.07mg (3.31%), Vitamin K: 3.45µg (3.29%), Zinc: 0.49mg (3.28%), Vitamin B5: 0.27mg (2.66%), Selenium: 1.81µg (2.59%), Vitamin D: 0.36µg (2.39%), Vitamin A: 107.66IU (2.15%)