



## Chocolate Peanut Butter Candy Pizza

READY IN



65 min.

SERVINGS



16

CALORIES



284 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1 cup brown sugar packed
- 0.5 cup butter softened
- 1 eggs
- 1.3 cups flour all-purpose
- 0.3 cup cocoa powder unsweetened
- 0.5 teaspoon baking soda
- 0.3 teaspoon salt
- 0.3 cup peanuts spanish
- 1.6 ounces peanut butter candy pieces

- 1.6 ounces peanut butter cups (2 candies)
- 0.3 cup semi chocolate chips cooled melted
- 10 ounces peanut butter chips ( )
- 14 ounces condensed milk sweetened canned

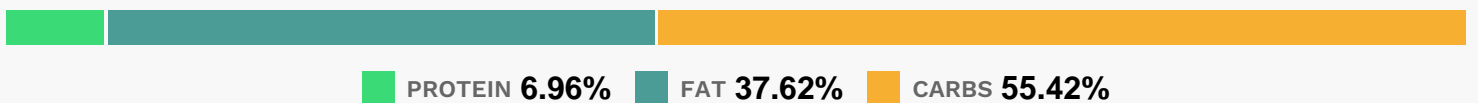
## Equipment

- bowl
- sauce pan
- oven
- pizza pan

## Directions

- Heat oven to 350°F. In medium bowl, mix brown sugar, butter and egg with spoon. Stir in flour, cocoa, baking soda and salt. Pat dough in ungreased 12-inch disposable pizza pan.
- Bake pizza 10 to 12 minutes or until edge is set. Cool at least 30 minutes.
- In 2-quart saucepan, heat all Peanut Butter Sauce ingredients over medium-low heat, stirring constantly, until melted and smooth.
- Spread over cookie pizza. Top with peanuts and candies.
- Drizzle with melted chocolate chips.

## Nutrition Facts



## Properties

Glycemic Index:12.64, Glycemic Load:14.5, Inflammation Score:-4, Nutrition Score:5.9821739559588%

## Flavonoids

Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

## Nutrients (% of daily need)

Calories: 283.67kcal (14.18%), Fat: 12.2g (18.77%), Saturated Fat: 4.33g (27.04%), Carbohydrates: 40.43g (13.48%), Net Carbohydrates: 39.04g (14.2%), Sugar: 30.8g (34.22%), Cholesterol: 19mg (6.33%), Sodium: 193.67mg (8.42%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 5.71mg (1.9%), Protein: 5.08g (10.16%), Manganese: 0.26mg (12.93%), Selenium: 8.65µg (12.35%), Phosphorus: 117.5mg (11.75%), Vitamin B2: 0.18mg (10.81%), Calcium: 97.1mg (9.71%), Vitamin B1: 0.13mg (8.53%), Folate: 31.01µg (7.75%), Magnesium: 30.62mg (7.66%), Copper: 0.15mg (7.57%), Vitamin B3: 1.37mg (6.83%), Vitamin A: 337.82IU (6.76%), Iron: 1.15mg (6.38%), Potassium: 200.98mg (5.74%), Fiber: 1.39g (5.57%), Zinc: 0.63mg (4.17%), Vitamin B5: 0.38mg (3.82%), Vitamin B12: 0.16µg (2.61%), Vitamin E: 0.35mg (2.3%), Vitamin B6: 0.04mg (2.22%)