

Chocolate-Peanut Butter Dream Bars

Popular

READY IN

SERVINGS

O

125 min.

CALORIES

O

304 kcal

CONDIMENT

DIP

SPREAD

Ingredients

17.5 02 basic c	OOKIE MIX Chunk
O.3 cup vegeta	able oil
2 tablespoons	strong coffee decoction cold brewed
1 eggs	
8 oz cream ch	eese softened
O.3 cup sugar	
8 oz non-dairy	whipped topping frozen thawed
9 oz peanut bu	utter cups chopped

	0.3 cup creamy peanut butter
	0.3 cup milk
	2 tablespoons sugar
	3 oz baker's chocolate melted
	1 cup roasted peanuts unsalted
Εq	uipment
	bowl
	frying pan
	oven
	whisk
	hand mixer
	microwave
Di	rections
	Heat oven to 350°F. In large bowl, stir cookie base ingredients until soft dough forms.
	Spread dough in bottom of ungreased 13x9-inch pan.
	Bake 12 to 15 minutes or just until set. Cool completely, about 30 minutes.
	In large bowl, beat cream cheese and 1/4 cup sugar with electric mixer on medium speed until smooth. Fold in whipped topping and candies.
	Spread over cooled cookie base.
	In small microwavable bowl, beat peanut butter, milk and 2 tablespoons sugar with wire whisk until smooth. Microwave uncovered on High 30 to 60 seconds, stirring after 30 seconds, to thin for drizzling.
	Drizzle mixture over filling.
	Drizzle with melted chocolate.
	Sprinkle with peanuts. Refrigerate about 1 hour or until set. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts

Properties

Glycemic Index:9.13, Glycemic Load:2.4, Inflammation Score:-3, Nutrition Score:5.1269565292675%

Flavonoids

Catechin: 2.28mg, Catechin: 2.28mg, Catechin: 2.28mg, Catechin: 2.28mg Epicatechin: 5.03mg, Epicatechin: 5.03mg, Epicatechin: 5.03mg, Epicatechin: 5.03mg

Nutrients (% of daily need)

Calories: 304.04kcal (15.2%), Fat: 18.73g (28.81%), Saturated Fat: 6.75g (42.19%), Carbohydrates: 30.29g (10.1%), Net Carbohydrates: 28.13g (10.23%), Sugar: 20.86g (23.18%), Cholesterol: 17.5mg (5.83%), Sodium: 138.48mg (6.02%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 4.07mg (1.36%), Protein: 5.78g (11.56%), Manganese: 0.33mg (16.62%), Copper: 0.2mg (9.79%), Vitamin B3: 1.9mg (9.48%), Magnesium: 35.01mg (8.75%), Phosphorus: 87.28mg (8.73%), Fiber: 2.17g (8.67%), Iron: 1.06mg (5.88%), Zinc: 0.76mg (5.06%), Vitamin K: 5.26µg (5.01%), Potassium: 166.57mg (4.76%), Folate: 18.3µg (4.58%), Vitamin B2: 0.08mg (4.41%), Vitamin E: 0.61mg (4.07%), Calcium: 39.36mg (3.94%), Vitamin B1: 0.06mg (3.83%), Selenium: 2.67µg (3.82%), Vitamin A: 153.88IU (3.08%), Vitamin B5: 0.28mg (2.8%), Vitamin B6: 0.05mg (2.55%), Vitamin B12: 0.1µg (1.62%)