



## Chocolate Pizza

READY IN



15 min.

SERVINGS



15

CALORIES



274 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 8 oz baker's chocolate white divided (10 oz.)
- 1 cup kelloggâ€™sâ€™ rice krispiesâ€™ cereal
- 0.3 cup baker's angel flake coconut
- 0.3 cup maraschino cherries green red halved drained well
- 2 cups marshmallows jet-puffed miniature
- 1 tsp oil
- 1 cup planters cocktail peanuts
- 8 oz baker's semi-sweet chocolate

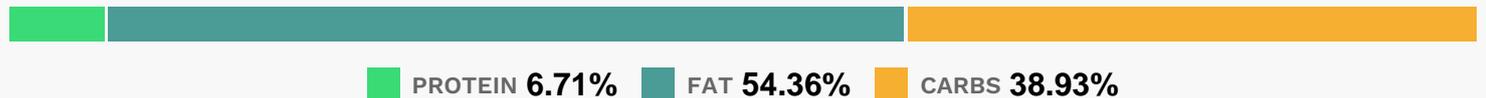
## Equipment

- bowl
- pizza pan
- microwave

## Directions

- Microwave semi-sweet chocolate and 8 oz. white chocolate in large microwaveable bowl on HIGH 2 min.; stir. Microwave 1 to 2 min. or until chocolates are completely melted and mixture is well blended, stirring every 30 sec.
- Add marshmallows, cereal and nuts; mix well.
- Spread onto bottom of 12-inch pizza pan sprayed with cooking spray; top with cherries and coconut.
- Microwave remaining white chocolate and oil in small microwaveable bowl on HIGH 1 min.; stir. Microwave 30 sec. to 1 min. or until chocolate is completely melted and mixture is well blended, stirring every 15 sec.
- Drizzle over coconut; let stand until firm.

## Nutrition Facts



## Properties

Glycemic Index:9.65, Glycemic Load:9.61, Inflammation Score:-3, Nutrition Score:7.1665217980095%

## Nutrients (% of daily need)

Calories: 274.09kcal (13.7%), Fat: 17.05g (26.23%), Saturated Fat: 8.13g (50.78%), Carbohydrates: 27.47g (9.16%), Net Carbohydrates: 24.83g (9.03%), Sugar: 20.12g (22.36%), Cholesterol: 4.08mg (1.36%), Sodium: 38.01mg (1.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 13mg (4.33%), Protein: 4.73g (9.46%), Manganese: 0.58mg (28.79%), Copper: 0.32mg (15.86%), Magnesium: 49.25mg (12.31%), Iron: 2.07mg (11.48%), Phosphorus: 110.89mg (11.09%), Vitamin B3: 2.14mg (10.7%), Fiber: 2.64g (10.56%), Folate: 37.99µg (9.5%), Vitamin B1: 0.11mg (7.09%), Zinc: 1.02mg (6.8%), Potassium: 216.19mg (6.18%), Calcium: 59.26mg (5.93%), Vitamin B2: 0.09mg (5.53%), Selenium: 3.47µg (4.96%), Vitamin B6: 0.09mg (4.34%), Vitamin B12: 0.21µg (3.54%), Vitamin B5: 0.35mg (3.53%), Vitamin K: 2.76µg (2.63%), Vitamin E: 0.3mg (2.02%)