



Cookie-Candy Pizza

READY IN



30 min.

SERVINGS



16

CALORIES



274 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 cup brown sugar packed
- 0.3 cup granulated sugar
- 0.5 cup butter softened
- 1 teaspoon vanilla
- 1 eggs
- 1.3 cups flour all-purpose
- 0.5 teaspoon baking soda
- 1 cup semisweet chocolate chips miniature (12-ounce size)
- 1 cup garnish: whipped cream sweetened

- 0.3 cup walnut pieces chopped
- 0.3 cup coconut or shredded flaked toasted
- 0.5 cup m&m candies

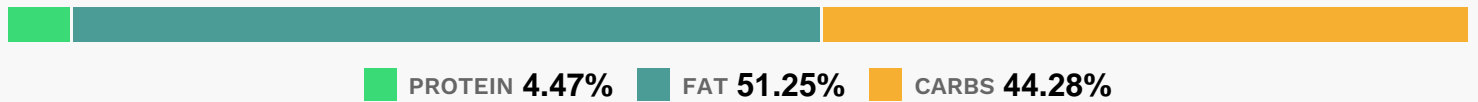
Equipment

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

Directions

- Heat oven to 350°F.
- Mix sugars, butter, vanilla and egg in large bowl. Stir in flour and baking soda (dough will be stiff). Stir in chocolate chips.
- Spread or pat dough in ungreased 12-inch pizza pan or on cookie sheet.
- Bake about 15 minutes or until golden brown; cool in pan.
- Just before serving, spread cookie with whipped cream. Top with walnuts, coconut and candies.
- Cut into wedges. Immediately refrigerate any remaining cookie after serving.

Nutrition Facts



Properties

Glycemic Index:14.38, Glycemic Load:7.86, Inflammation Score:-4, Nutrition Score:4.9956521722286%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

Nutrients (% of daily need)

Calories: 273.62kcal (13.68%), Fat: 15.7g (24.16%), Saturated Fat: 6.49g (40.54%), Carbohydrates: 30.53g (10.18%), Net Carbohydrates: 28.67g (10.43%), Sugar: 19.77g (21.97%), Cholesterol: 14.94mg (4.98%), Sodium: 113.66mg (4.94%), Alcohol: 0.09g (100%), Alcohol %: 0.19% (100%), Caffeine: 12.72mg (4.24%), Protein: 3.08g (6.17%), Manganese: 0.35mg (17.48%), Copper: 0.24mg (11.95%), Iron: 1.65mg (9.18%), Magnesium: 33.07mg (8.27%), Selenium: 5.77µg (8.24%), Fiber: 1.86g (7.43%), Phosphorus: 67.43mg (6.74%), Vitamin A: 316.6IU (6.33%), Vitamin B1: 0.09mg (6.11%), Folate: 21.53µg (5.38%), Vitamin B2: 0.08mg (4.53%), Zinc: 0.58mg (3.88%), Vitamin B3: 0.74mg (3.71%), Potassium: 128.67mg (3.68%), Calcium: 33.36mg (3.34%), Vitamin E: 0.38mg (2.54%), Vitamin B5: 0.17mg (1.7%), Vitamin B6: 0.03mg (1.48%), Vitamin K: 1.23µg (1.17%), Vitamin B12: 0.07µg (1.15%)