



## Cookies and Candy Pizza

 Dairy Free

READY IN



105 min.

SERVINGS



12

CALORIES



309 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 0.3 cup vegetable oil
- 1 eggs
- 1 serving semi chocolate chips salted such as candy-coated chocolate candies, candy corn, semisweet chocolate chips, or honey-roasted peanuts
- 0.5 cup coconut flakes shredded flaked
- 1 cup marshmallows miniature
- 0.3 cup semi chocolate chips melted

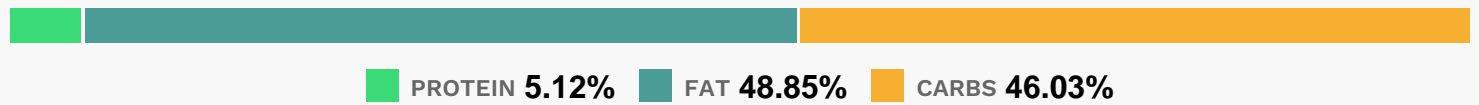
## Equipment

- bowl
- frying pan
- oven
- pizza pan

## Directions

- Heat oven to 350°F.
- Stir cookie mix, oil and egg in medium bowl until soft dough forms. Press dough in ungreased 12-inch pizza pan, forming a narrow rim around edge of pan.
- Sprinkle choice of toppings on dough; sprinkle coconut over toppings.
- Bake 10 minutes.
- Sprinkle marshmallows on top.
- Bake 10 to 15 minutes or until marshmallows are lightly browned and cookie is set at edge. Cool completely in pan, about 1 hour.
- Drizzle melted chocolate over top.
- Cut into 12 wedges.

## Nutrition Facts



## Properties

Glycemic Index:5.04, Glycemic Load:3.07, Inflammation Score:-1, Nutrition Score:2.7499999726272%

## Nutrients (% of daily need)

Calories: 308.6kcal (15.43%), Fat: 17.29g (26.6%), Saturated Fat: 5.66g (35.4%), Carbohydrates: 36.65g (12.22%), Net Carbohydrates: 34.19g (12.43%), Sugar: 21.98g (24.42%), Cholesterol: 13.94mg (4.65%), Sodium: 351.55mg (15.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.37mg (1.46%), Protein: 4.08g (8.16%), Vitamin K: 11.52µg (10.98%), Fiber: 2.47g (9.86%), Manganese: 0.17mg (8.3%), Iron: 1.05mg (5.84%), Copper: 0.1mg (5.02%), Vitamin E: 0.58mg (3.86%), Selenium: 2.31µg (3.31%), Magnesium: 12.7mg (3.17%), Phosphorus: 28.27mg (2.83%), Zinc: 0.26mg (1.7%), Potassium: 53.43mg (1.53%), Vitamin B2: 0.02mg (1.34%)