



Cookies and Candy Pizza

 Dairy Free

READY IN



105 min.

SERVINGS



12

CALORIES



314 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

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

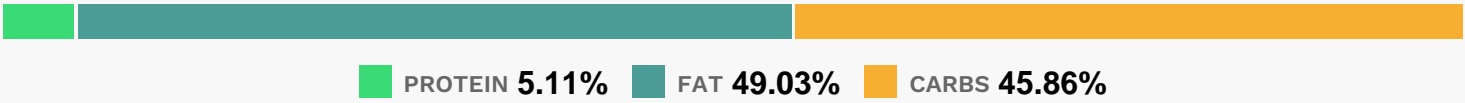
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ pizza pan

Directions

- ☐ Heat oven to 350F.
- ☐ 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:2.8891304289193%

Nutrients (% of daily need)

Calories: 313.91kcal (15.7%), Fat: 17.64g (27.14%), Saturated Fat: 5.87g (36.66%), Carbohydrates: 37.14g (12.38%), Net Carbohydrates: 34.6g (12.58%), Sugar: 22.31g (24.79%), Cholesterol: 14mg (4.67%), Sodium: 351.64mg (15.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 5.16mg (1.72%), Protein: 4.14g (8.27%), Vitamin K: 11.59µg (11.04%), Fiber: 2.54g (10.16%), Manganese: 0.18mg (8.91%), Iron: 1.11mg (6.17%), Copper: 0.11mg (5.59%), Vitamin E: 0.58mg (3.9%), Magnesium: 14.31mg (3.58%), Selenium: 2.39µg (3.42%), Phosphorus: 30.66mg (3.07%), Zinc: 0.28mg (1.87%), Potassium: 58.62mg (1.67%), Vitamin B2: 0.02mg (1.37%), Vitamin B5: 0.1mg (1.03%)