



## Double Chocolate Cookie Bars

READY IN



37 min.

SERVINGS



20

CALORIES



256 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 24 crème-filled chocolate sandwich cookies
- 2 cups semi chocolate chips
- 14 ounce condensed milk sweetened canned
- 1 teaspoon vanilla extract

### Equipment

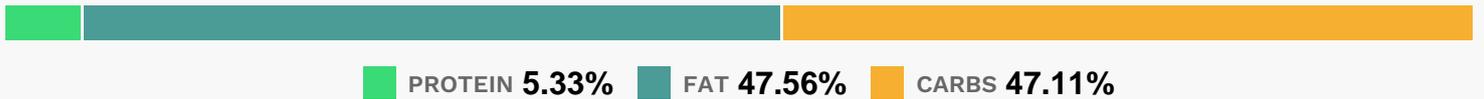
- food processor
- bowl

- frying pan
- oven
- blender
- double boiler
- microwave

## Directions

- Preheat the oven to 325 degrees F (165 degrees C).
- Set aside 6 cookies and grind the rest in a food processor or blender. In a small bowl, stir together the cookie crumbs and butter until well blended. Press into the bottom of an 11x13 inch pan.
- Over a double boiler or in the microwave, melt 1 cup of chocolate chips together with the condensed milk and vanilla. Stir frequently until smooth.
- Spread evenly over the crumb crust.
- Sprinkle the remaining cup of chocolate chips over the top. Break remaining cookies into pieces by hand and sprinkle over the top.
- Bake for 20 to 25 minutes in the preheated oven. Chill completely before cutting into bars or it will make a big mess.

## Nutrition Facts



## Properties

Glycemic Index:5.55, Glycemic Load:6.59, Inflammation Score:-3, Nutrition Score:5.9460868679959%

## Nutrients (% of daily need)

Calories: 255.66kcal (12.78%), Fat: 13.67g (21.04%), Saturated Fat: 7.33g (45.79%), Carbohydrates: 30.48g (10.16%), Net Carbohydrates: 28.62g (10.41%), Sugar: 23.29g (25.88%), Cholesterol: 13.93mg (4.64%), Sodium: 101.14mg (4.4%), Alcohol: 0.07g (100%), Alcohol %: 0.16% (100%), Caffeine: 16.2mg (5.4%), Protein: 3.45g (6.89%), Manganese: 0.34mg (16.89%), Iron: 2.92mg (16.21%), Copper: 0.28mg (13.79%), Phosphorus: 111.09mg (11.11%), Magnesium: 43.69mg (10.92%), Selenium: 5.23µg (7.47%), Vitamin B2: 0.13mg (7.46%), Fiber: 1.86g (7.43%), Calcium: 71.25mg (7.12%), Potassium: 210.36mg (6.01%), Vitamin K: 5.56µg (5.29%), Zinc: 0.77mg (5.15%), Vitamin E: 0.56mg (3.73%), Vitamin B1: 0.05mg (3.48%), Vitamin B3: 0.57mg (2.84%), Folate: 11.05µg (2.76%), Vitamin A:

133.18IU (2.66%), Vitamin B5: 0.25mg (2.49%), Vitamin B12: 0.12µg (2.08%)