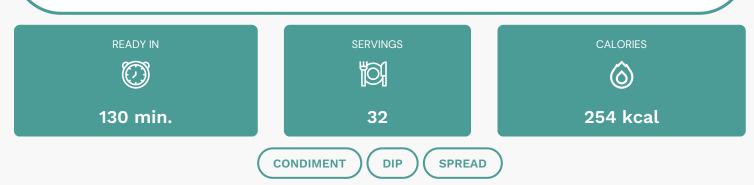


Gluten-Free Chocolate Peanut Butter Layer Bars



Ingredients

0.3 cup butter
0.3 cup butter softened
19 oz chocolate chip cookie mix gluten free
8 oz cream cheese softened
1 eggs
0.3 cup peanut butter
0.7 cup peanut butter
0.8 cup powdered sugar

	1.3 cups semi chocolate chips	
	0.5 cup whipping cream	
Equipment		
	bowl	
	frying pan	
	baking sheet	
	oven	
	hand mixer	
	microwave	
Directions		
	Heat oven to 350F. Spray bottom only of 13x9-inch pan with cooking spray. In large bowl, stir cookie base and topping ingredients until soft dough forms. Make 6 cookies by dropping rounded teaspoonfuls of dough onto ungreased cookie sheet; flatten slightly.	
	Press remaining dough in pan.	
	Bake cookies and base 10 to 12 minutes or until edges are light golden brown. Cool 10 minutes. Reserve cookies for topping.	
	In small microwavable bowl, microwave chocolate chips and 1/4 cup butter uncovered on High 1 minute to 1 minute 30 seconds, stirring every 30 seconds, until melted and stirred smooth.	
	Spread evenly over bars. Refrigerate until firm, about 30 minutes.	
	In medium bowl, beat cream cheese, 2/3 cup peanut butter, the powdered sugar and whipping cream with electric mixer on low speed until blended. Beat on high speed about 2 minutes or until light and fluffy.	
	Spread over chocolate layer.	
	Crush reserved cookies; sprinkle over cream cheese layer. Press in lightly. Refrigerate until set at least 1 hour. For bars, cut into 8 rows by 4 rows. Store covered in refrigerator.	

Nutrition Facts

Properties

Glycemic Index:6.36, Glycemic Load:5.62, Inflammation Score:-3, Nutrition Score:4.1186956568095%

Nutrients (% of daily need)

Calories: 253.54kcal (12.68%), Fat: 18.14g (27.9%), Saturated Fat: 8.44g (52.73%), Carbohydrates: 20.2g (6.73%), Net Carbohydrates: 18.77g (6.83%), Sugar: 12.01g (13.35%), Cholesterol: 27.14mg (9.05%), Sodium: 147.59mg (6.42%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 6.05mg (2.02%), Protein: 3.75g (7.5%), Manganese: 0.21mg (10.63%), Magnesium: 32.7mg (8.18%), Vitamin B3: 1.48mg (7.4%), Phosphorus: 67.32mg (6.73%), Vitamin E: 0.98mg (6.54%), Copper: 0.12mg (6.22%), Fiber: 1.42g (5.68%), Vitamin A: 264.2IU (5.28%), Folate: 19.77µg (4.94%), Vitamin B1: 0.07mg (4.8%), Vitamin B2: 0.08mg (4.74%), Iron: 0.82mg (4.58%), Potassium: 131.81mg (3.77%), Zinc: 0.54mg (3.61%), Selenium: 2.12µg (3.03%), Vitamin B6: 0.05mg (2.3%), Calcium: 19.43mg (1.94%), Vitamin B5: 0.18mg (1.82%), Vitamin K: 1.09µg (1.04%)