



Grandma Trumbetas' Coconut Peanut Butter Fudge Bars

READY IN



60 min.

SERVINGS



24

CALORIES



352 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons butter softened
- ☐ 12 ounce chocolate chips nestle® (such as)
- ☐ 15 ounce coconut-pecan cake frosting
- ☐ 2 eggs
- ☐ 1 cup peanut butter
- ☐ 14 ounce condensed milk sweetened eagle brand® canned (such as)
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

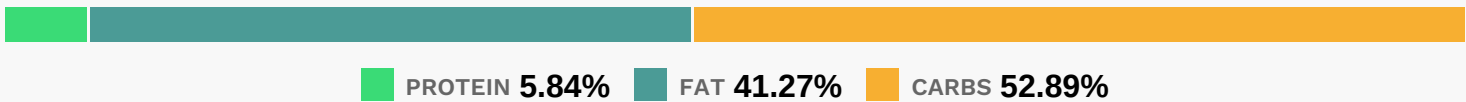
Equipment

- ☐ bowl
- ☐ oven
- ☐ loaf pan
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan.
- ☐ Beat cake mix, peanut butter, eggs, and 2 2/3 tablespoons softened butter together in a large bowl until you have a smooth batter.
- ☐ Spread about 2/3 of the batter into the prepared baking dish; press remainder into small balls and set aside.
- ☐ Stir frosting, sweetened condensed milk, chocolate chips, and 2 teaspoons softened butter together in a bowl until smooth; spread atop the layer of batter in the baking dish. Lightly flatten balls of batter with your fingers and spread atop the frosting mixture.
- ☐ Bake in preheated oven until golden brown, 20 to 25 minutes. Cool completely before cutting into 24 squares to serve.

Nutrition Facts



Properties

Glycemic Index:5.21, Glycemic Load:5.75, Inflammation Score:-2, Nutrition Score:6.0186957224556%

Nutrients (% of daily need)

Calories: 352.42kcal (17.62%), Fat: 16.52g (25.42%), Saturated Fat: 6.73g (42.08%), Carbohydrates: 47.64g (15.88%), Net Carbohydrates: 46.42g (16.88%), Sugar: 34.66g (38.51%), Cholesterol: 20.16mg (6.72%), Sodium: 266.49mg (11.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.26g (10.51%), Phosphorus: 163.63mg (16.36%), Manganese: 0.32mg (16%), Calcium: 112.3mg (11.23%), Vitamin B3: 2mg (10.02%), Vitamin E: 1.45mg (9.64%), Vitamin B2: 0.16mg (9.38%), Selenium: 5.11µg (7.3%), Magnesium: 28.44mg (7.11%), Folate: 27.81µg (6.95%), Potassium: 210.73mg (6.02%), Vitamin B1: 0.09mg (5.81%), Fiber: 1.22g (4.87%), Iron: 0.83mg (4.59%), Copper: 0.09mg (4.4%), Vitamin B6: 0.09mg (4.37%), Zinc: 0.61mg (4.05%), Vitamin B5: 0.4mg (4.01%), Vitamin B12: 0.13µg

(2.13%), Vitamin A: 75.08IU (1.5%), Vitamin K: 1.49μg (1.42%)