



Ingredients

- 0.5 cup butter
- 0.3 cup plus light
- 0.8 cup peanut butter
- 17.5 oz basic cookie mix
- 12 oz semi chocolate chips (2 cups)
- 1 cup butterscotch chips
- 1 cup roasted peanuts

Equipment

bowl
frying pan
sauce pan
oven
microwave
Directions
Heat oven to 375°F. Spray 13x9-inch pan with cooking spray.
In 2 quart saucepan melt butter, corn syrup and 1/4 cup of the peanut butter over medium heat stirring frequently until melted. Stir in cookie mix until soft dough forms. Press dough in bottom of prepared pan.
Bake 11 to 13 minutes, or until edges begin to brown. Cool completely, about 45 minutes.

In medium microwavable bowl, mix chocolate chips, butterscotch chips and remaining 1/2 cup peanut butter. Microwave uncovered on High for 1 to 2 minutes, stirring once, until melted. Stir in peanuts.

Spread evenly over cookie bars. Refrigerate about 1 hour or until chocolate is set. For bars, cut into 8 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:2.59, Glycemic Load:0.54, Inflammation Score:-2, Nutrition Score:4.0434783088124%

Nutrients (% of daily need)

Calories: 245.25kcal (12.26%), Fat: 14.14g (21.76%), Saturated Fat: 5.46g (34.13%), Carbohydrates: 26.36g (8.79%), Net Carbohydrates: 24.42g (8.88%), Sugar: 18.16g (20.18%), Cholesterol: 8.74mg (2.91%), Sodium: 108.27mg (4.71%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 9.14mg (3.05%), Protein: 3.88g (7.76%), Manganese: O.34mg (16.85%), Copper: O.19mg (9.41%), Magnesium: 36.69mg (9.17%), Vitamin B3: 1.64mg (8.18%), Fiber: 1.94g (7.76%), Phosphorus: 66.7mg (6.67%), Iron: O.94mg (5.21%), Vitamin E: O.7mg (4.67%), Potassium: 137.8mg (3.94%), Zinc: O.55mg (3.64%), Folate: 11.06µg (2.76%), Selenium: 1.57µg (2.24%), Vitamin B1: O.03mg (2.2%), Vitamin B6: O.04mg (2.11%), Vitamin A: 99.26IU (1.99%), Vitamin B5: O.16mg (1.64%), Vitamin B2: O.03mg (1.59%), Calcium: 15.53mg (1.55%)