



## Monster Cookies-in-a-Jar

 Dairy Free

READY IN



10 min.

SERVINGS



1

CALORIES



5224 kcal

### Ingredients

- ☐ 1 pouch peanut butter sandwich cookie crumbs
- ☐ 6 oz peanut butter candy pieces finely chopped
- ☐ 1 juice of 1 mandarin (cut crosswise then tablespoon into jar over a strainer)
- ☐ 2 cups bacon bits miniature

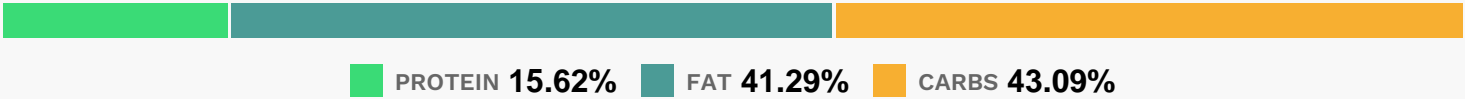
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

# Directions

- ☐ In large bowl, mix cookie mix and chocolate chips. Spoon into jar.
- ☐ Top with baking bits. Screw on lid.
- ☐ Decorate jar with small round of fabric; tie ribbon into bow.
- ☐ Attach card that reads: "Monster Cookie
- ☐ Mix—
- ☐ Heat oven to 350°F.
- ☐ Add 1 stick softened butter and 1 egg to contents of this jar.
- ☐ Roll into large balls; place on ungreased cookie sheet.
- ☐ Bake 10 to 12 minutes or until golden brown."

## Nutrition Facts



## Properties

Glycemic Index:52, Glycemic Load:50.33, Inflammation Score:-10, Nutrition Score:59.173478250918%

## Nutrients (% of daily need)

Calories: 5223.69kcal (261.18%), Fat: 244.44g (376.07%), Saturated Fat: 64.81g (405.09%), Carbohydrates: 573.82g (191.27%), Net Carbohydrates: 502.75g (182.82%), Sugar: 285.32g (317.02%), Cholesterol: 0mg (0%), Sodium: 12794.45mg (556.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 208.09g (416.19%), Fiber: 71.07g (284.3%), Vitamin E: 34.33mg (228.89%), Vitamin B1: 3.15mg (209.68%), Folate: 694.49µg (173.62%), Copper: 3.25mg (162.39%), Magnesium: 599.2mg (149.8%), Phosphorus: 1378.89mg (137.89%), Vitamin B12: 5.87µg (97.75%), Manganese: 1.87mg (93.55%), Vitamin B3: 17.88mg (89.39%), Zinc: 10.8mg (72.03%), Calcium: 595.27mg (59.53%), Iron: 10.64mg (59.1%), Selenium: 36.38µg (51.97%), Vitamin B2: 0.71mg (41.5%), Potassium: 1296.75mg (37.05%), Vitamin B6: 0.57mg (28.28%), Vitamin C: 8.99mg (10.9%), Vitamin B5: 1.04mg (10.38%), Vitamin K: 10.04µg (9.56%)