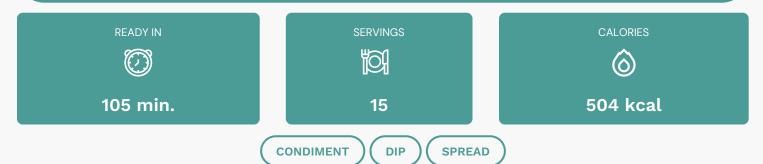


Ooey Gooey Peanut Butter Bars



Ingredients

- 16 oz crème-filled chocolate sandwich cookies
- 0.5 cup butter melted
- 1 box cake mix yellow
- 0.5 cup peanut butter
 - 2 eggs
- 14 oz condensed milk sweetened canned (not evaporated)
- 4 oz peanut butter candy pieces
- 0.5 cup peanut butter chips

Equipment

food processor
bowl
frying pan
oven
hand mixer

Directions

- Heat oven to 350°F. In food processor, place cookies and melted butter. Cover; process using quick on-and-off motions until coarse damp crumbs form. Reserve 1/2 cup mixture for top. Press remaining crumb mixture in bottom of ungreased 13x9-inch pan.
 - In large bowl, beat cake mix, peanut butter and eggs with electric mixer on medium speed until well combined. Press mixture over crust in pan.



- Sprinkle peanut butter pieces, peanut butter chips and remaining crumb mixture evenly over top.
- Bake 30 to 35 minutes or until edges are light golden brown and center is set. Cool completely, about 1 hour, before cutting.
 - Cut into 5 rows by 3 rows.

Nutrition Facts

PROTEIN 6.69% 📕 FAT 38.41% 📒 CARBS 54.9%

Properties

Glycemic Index:11.8, Glycemic Load:11.23, Inflammation Score:-4, Nutrition Score:11.310000002384%

Nutrients (% of daily need)

Calories: 503.64kcal (25.18%), Fat: 22g (33.85%), Saturated Fat: 9.9g (61.88%), Carbohydrates: 70.76g (23.59%), Net Carbohydrates: 68.83g (25.03%), Sugar: 46.57g (51.75%), Cholesterol: 47.09mg (15.7%), Sodium: 510.39mg (22.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.63g (17.25%), Iron: 4.72mg (26.2%), Phosphorus: 260.15mg (26.01%), Manganese: 0.48mg (24.17%), Vitamin B2: 0.32mg (19.06%), Calcium: 168.75mg (16.88%), Vitamin B3: 3.25mg (16.25%), Folate: 59.33µg (14.83%), Vitamin E: 2.2mg (14.68%), Vitamin B1: 0.19mg (12.75%), Selenium: 8.81µg (12.59%), Magnesium: 46.58mg (11.65%), Copper: 0.2mg (10.06%), Vitamin K: 10.46µg (9.96%), Potassium: 270.68mg (7.73%), Fiber: 1.93g (7.72%), Vitamin B5: 0.65mg (6.5%), Zinc: 0.95mg (6.36%), Vitamin A: 292.02IU (5.84%), Vitamin B6: 0.1mg (5.18%), Vitamin B12: 0.22µg (3.74%), Vitamin D: 0.17µg (1.14%)