



Peanut Butter Candy Bars

 Dairy Free

READY IN



70 min.

SERVINGS



36

CALORIES



114 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 eggs
- 1 cup chocolate chips
- 1 cup butterscotch chips

Equipment

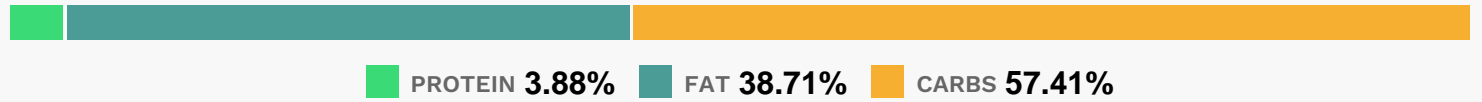
- bowl

- frying pan
- oven
- microwave

Directions

- Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray.
- In large bowl, stir cookie mix, oil, water and egg until soft dough forms. Press into pan.
- Bake 15 to 18 minutes or until edges are light golden brown. Cool 10 minutes.
- In small microwavable bowl, microwave chocolate chips and butterscotch chips on High 1 to 1 1/2 minutes or until melted.
- Spread evenly over base. Refrigerate 30 minutes or until set. For bars, cut into 9 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:0.4017391325501%

Nutrients (% of daily need)

Calories: 114.28kcal (5.71%), Fat: 5.05g (7.77%), Saturated Fat: 1.69g (10.58%), Carbohydrates: 16.84g (5.61%), Net Carbohydrates: 16.35g (5.94%), Sugar: 12.07g (13.42%), Cholesterol: 4.97mg (1.66%), Sodium: 133.39mg (5.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.14g (2.28%), Vitamin K: 2.1µg (2%), Fiber: 0.49g (1.97%), Iron: 0.2mg (1.11%)