



Peanut Butter Cookie and Chocolate Sandwich Bars

READY IN



120 min.

SERVINGS



24

CALORIES



200 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 17.5 oz peanut butter sandwich cookie crumbs
- 6 tablespoons vegetable oil
- 2 tablespoons water
- 2 eggs
- 12.7 oz chocolate with almonds and toffee chips

Equipment

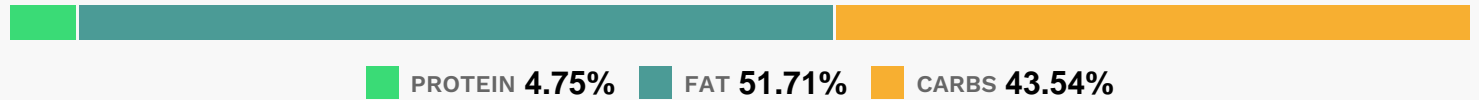
- bowl

- oven
- glass baking pan

Directions

- Heat oven to 375°F (350°F for dark or nonstick pans).
- In large bowl, stir together cookie mix, oil, water and eggs until soft dough forms.
- In bottom of ungreased 13x9-inch (3-quart) glass baking dish, press half of dough. Break chocolate bars into squares; arrange in rows on top of dough. Press remaining dough on top, covering chocolate bar squares.
- Bake 15 to 20 minutes or until golden brown. Cool completely, about 1 hour 30 minutes. For bars, cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:1.77, Glycemic Load:3.51, Inflammation Score:-1, Nutrition Score:2.1017391357733%

Nutrients (% of daily need)

Calories: 200.07kcal (10%), Fat: 12.21g (18.78%), Saturated Fat: 4.39g (27.43%), Carbohydrates: 23.13g (7.71%), Net Carbohydrates: 21.56g (7.84%), Sugar: 15.87g (17.63%), Cholesterol: 13.64mg (4.55%), Sodium: 177.47mg (7.72%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.92mg (3.31%), Protein: 2.52g (5.05%), Vitamin K: 7.21µg (6.87%), Fiber: 1.56g (6.26%), Copper: 0.09mg (4.45%), Magnesium: 17.43mg (4.36%), Iron: 0.75mg (4.15%), Manganese: 0.08mg (3.76%), Vitamin B2: 0.05mg (3.11%), Phosphorus: 29.35mg (2.93%), Vitamin E: 0.36mg (2.37%), Selenium: 1.55µg (2.21%), Zinc: 0.27mg (1.82%), Potassium: 48.63mg (1.39%)