

Peanut Butter Cookie and Chocolate Sandwich Bars

READY IN



120 min.

SERVINGS



24

CALORIES



112 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

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

Equipment

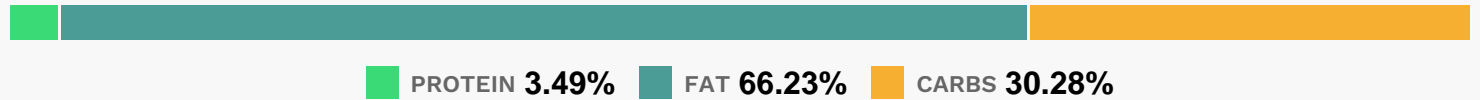
- bowl

- oven
- glass baking pan

Directions

- Heat oven to 375F (350F 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:1.9095652090467%

Nutrients (% of daily need)

Calories: 111.83kcal (5.59%), Fat: 8.9g (13.69%), Saturated Fat: 3.65g (22.83%), Carbohydrates: 9.16g (3.05%), Net Carbohydrates: 8.33g (3.03%), Sugar: 7.78g (8.65%), Cholesterol: 13.64mg (4.55%), Sodium: 8.36mg (0.36%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.92mg (3.31%), Protein: 1.05g (2.11%), Vitamin K: 7.21µg (6.87%), Copper: 0.09mg (4.45%), Magnesium: 17.43mg (4.36%), Manganese: 0.08mg (3.76%), Fiber: 0.83g (3.32%), Vitamin B2: 0.05mg (3.11%), Phosphorus: 29.35mg (2.93%), Iron: 0.48mg (2.67%), Vitamin E: 0.36mg (2.37%), Selenium: 1.55µg (2.21%), Zinc: 0.27mg (1.82%), Potassium: 48.63mg (1.39%)