



Peanut Butter Cup Dessert Pizza

 Popular

READY IN



25 min.

SERVINGS



3

CALORIES



1961 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons chocolate chips
- ☐ 0.5 cup confectioners' sugar
- ☐ 1 cup creamy peanut butter
- ☐ 1 eggs
- ☐ 15 chocolate-covered peanut butter cups miniature halved (such as Reese's®)
- ☐ 16.5 ounce sugar cookie dough refrigerated

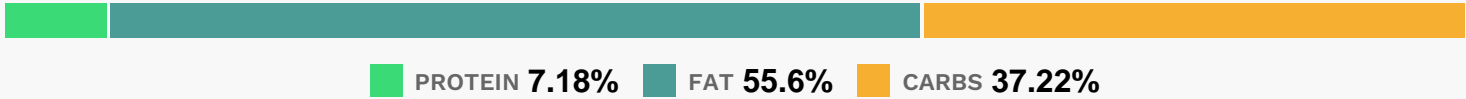
Equipment

- ☐ bowl
- ☐ oven
- ☐ pizza pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Grease a 14-inch pizza pan.
- ☐ Mix cookie dough, softened butter, and egg together in a bowl.
- ☐ Spread cookie dough mixture onto prepared pizza pan to cover entirely.
- ☐ Bake in preheated oven until dough begins to brown, 10 to 12 minutes; set aside to cool.
- ☐ Beat confectioners' sugar into peanut butter in a bowl until completely integrated.
- ☐ Spread peanut butter mixture over cooled cookie dough crust.
- ☐ Arrange halved peanut butter cups atop peanut butter layer.
- ☐ Sprinkle chocolate chips around peanut butter cups.

Nutrition Facts



Properties

Glycemic Index:21.33, Glycemic Load:2.11, Inflammation Score:-8, Nutrition Score:33.524782494358%

Nutrients (% of daily need)

Calories: 1960.61kcal (98.03%), Fat: 124.95g (192.23%), Saturated Fat: 41.46g (259.11%), Carbohydrates: 188.23g (62.74%), Net Carbohydrates: 179.64g (65.32%), Sugar: 131.42g (146.02%), Cholesterol: 131.04mg (43.68%), Sodium: 1309.53mg (56.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.95mg (1.98%), Protein: 36.32g (72.64%), Vitamin B3: 19.04mg (95.18%), Manganese: 1.75mg (87.3%), Phosphorus: 726.99mg (72.7%), Vitamin E: 9mg (59.98%), Folate: 222.34µg (55.59%), Magnesium: 211.22mg (52.8%), Vitamin B1: 0.58mg (38.76%), Fiber: 8.59g (34.37%), Copper: 0.63mg (31.74%), Iron: 5.67mg (31.53%), Vitamin B2: 0.53mg (31.02%), Potassium: 1061.06mg (30.32%), Vitamin B6: 0.52mg (26.11%), Zinc: 3.86mg (25.74%), Vitamin B5: 2.07mg (20.75%), Selenium: 14.42µg (20.61%), Vitamin K: 17.49µg (16.66%), Vitamin A: 814.79IU (16.3%), Calcium: 142.52mg (14.25%), Vitamin B12: 0.43µg (7.09%), Vitamin D: 0.29µg (1.96%)