




 **15%**
HEALTH SCORE

Peanut Butter Easter Eggs


 **Gluten Free**

READY IN




15 min.

SERVINGS



2

CALORIES



1999 kcal

CONDIMENT **DIP** **SPREAD**

Ingredients

- 0.3 cup butter
- 16 ounce powdered sugar
- 1 cup creamy peanut butter
- 1 tablespoon milk
- 1 ounce bittersweet chocolate
- 1 tablespoon shortening

Equipment

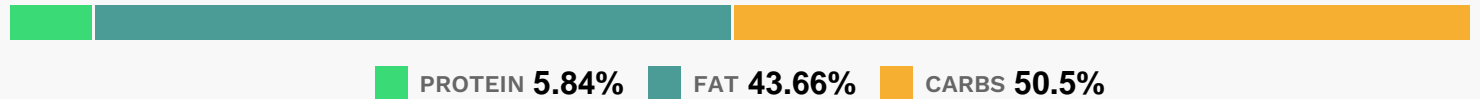
- mixing bowl

double boiler

Directions

- In a mixing bowl, combine confectioners' sugar, peanut butter, butter and milk (if needed for moisture) until blended. Shape mixture into two 1/2 pound eggs or make a bunch of smaller eggs. Freeze eggs for 1 hour.
- While the eggs are freezing, cut semi-sweet chocolate into small pieces and place in top of double boiler with shortening. Melt over medium heat, stirring frequently until smooth. Stick a long-tined fork in top of each peanut butter egg, dip it in melted chocolate to cover then drain on waxed paper. When the eggs are cooled and set, decorate the eggs to suit your fancy.

Nutrition Facts



Properties

Glycemic Index:51, Glycemic Load:3.3, Inflammation Score:-8, Nutrition Score:28.827391466369%

Nutrients (% of daily need)

Calories: 1998.96kcal (99.95%), Fat: 101g (155.39%), Saturated Fat: 32.48g (202.98%), Carbohydrates: 262.91g (87.64%), Net Carbohydrates: 255.58g (92.94%), Sugar: 240.93g (267.7%), Cholesterol: 62.76mg (20.92%), Sodium: 744.92mg (32.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.19mg (4.06%), Protein: 30.38g (60.76%), Manganese: 2.09mg (104.42%), Vitamin B3: 17.3mg (86.48%), Vitamin E: 12.89mg (85.93%), Magnesium: 244.43mg (61.11%), Phosphorus: 488.55mg (48.85%), Copper: 0.73mg (36.73%), Fiber: 7.33g (29.3%), Vitamin B6: 0.58mg (29.15%), Folate: 111.79µg (27.95%), Zinc: 3.73mg (24.87%), Potassium: 830.53mg (23.73%), Vitamin B2: 0.32mg (18.61%), Iron: 3.27mg (18.19%), Vitamin B5: 1.51mg (15.13%), Vitamin A: 728.33IU (14.57%), Vitamin B1: 0.19mg (12.63%), Selenium: 8.27µg (11.81%), Calcium: 90.37mg (9.04%), Vitamin K: 6.82µg (6.5%), Vitamin B12: 0.11µg (1.9%)