



Peanut Butter-Fudge Bars

READY IN



80 min.

SERVINGS



36

CALORIES



201 kcal

DESSERT

Ingredients

- ☐ 17.5 oz basic cookie mix chunk
- ☐ 0.3 cup vegetable oil
- ☐ 2 tablespoons milk
- ☐ 1 eggs
- ☐ 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- ☐ 3 tablespoons vegetable oil
- ☐ 1 tablespoon milk
- ☐ 1 eggs
- ☐ 6 oz milk chocolate chips

- ☐ 1 cup powdered sugar
- ☐ 2 tablespoons peanut butter
- ☐ 2 tablespoons milk
- ☐ 0.5 cup roasted peanuts coarsely chopped

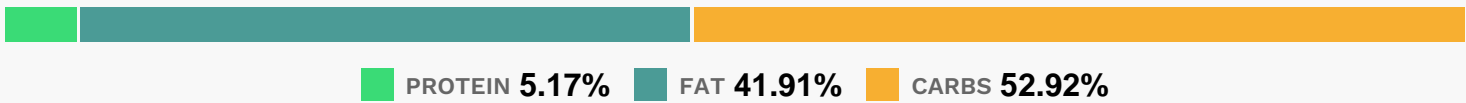
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ spatula

Directions

- ☐ Heat oven to 350°F. In large bowl, stir double chocolate chunk cookie mix, 1/4 cup oil, 2 tablespoons milk and 1 egg until soft dough forms. Drop dough by tablespoonfuls evenly over bottom of ungreased 13x9-inch pan.
- ☐ In same large bowl, stir peanut butter cookie mix, 3 tablespoons oil, 1 tablespoon milk and 1 egg until soft dough forms. Drop dough by tablespoonfuls over chocolate dough in pan. Swirl doughs together slightly, using metal spatula; spread and press evenly in pan.
- ☐ Bake 25 to 27 minutes or until edges are light golden brown.
- ☐ Remove from oven; sprinkle evenly with chocolate chips.
- ☐ Let stand 2 minutes.
- ☐ In small bowl, stir powdered sugar, peanut butter and enough of the 2 to 3 tablespoons milk until frosting is smooth and spreadable. Spoon frosting over chocolate chips; lightly swirl chocolate and frosting together.
- ☐ Sprinkle with peanuts; press lightly into topping. Cool completely, about 30 minutes. For bars, cut into 9 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:3.56, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:1.4426087141037%

Nutrients (% of daily need)

Calories: 200.78kcal (10.04%), Fat: 9.46g (14.55%), Saturated Fat: 2.3g (14.39%), Carbohydrates: 26.87g (8.96%),
Net Carbohydrates: 25.8g (9.38%), Sugar: 18.07g (20.07%), Cholesterol: 9.34mg (3.11%), Sodium: 144.57mg (6.29%),
Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.63g (5.25%), Vitamin K: 4.88µg (4.65%), Fiber: 1.07g (4.26%),
Manganese: 0.06mg (3.08%), Vitamin B3: 0.48mg (2.39%), Vitamin E: 0.32mg (2.16%), Iron: 0.33mg (1.86%),
Phosphorus: 17.81mg (1.78%), Selenium: 1µg (1.43%), Magnesium: 5.45mg (1.36%), Potassium: 47.01mg (1.34%),
Vitamin B2: 0.02mg (1.29%), Folate: 4.47µg (1.12%)