



Peanut Butter Fudgy Bars

READY IN



45 min.

SERVINGS



36

CALORIES



152 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 18.3 ounce golden butter cake pillsbury®
- 0.5 cup candy-coated chocolate pieces
- 16 ounce chocolate fudge frosting pillsbury®
- 0.5 cup extra crunchy peanut butter jif®
- 1 large eggs
- 0.5 cup peanuts chopped
- 0.5 cup water

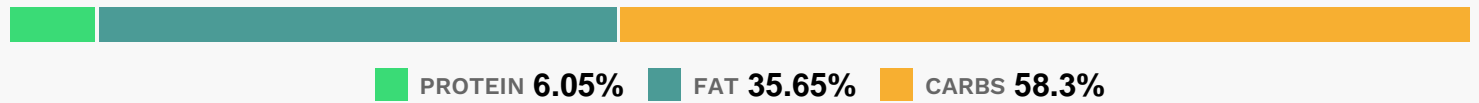
Equipment

- bowl
- frying pan
- oven

Directions

- Heat oven to 350 degrees F. Lightly spray 13 x 9-inch pan with no-stick cooking spray. In large bowl, combine cake mix, 1 cup peanut butter, water and egg on low speed, mixing 2 minutes on medium speed.
- Spread into prepared pan.
- Bake at 350 degrees F for 20 to 25 minutes or until puffed and light golden brown. Cool completely.
- Blend frosting with 1/2 cup peanut butter in a small bowl.
- Spread over cooled bars.
- Top with candy pieces and chopped peanuts.

Nutrition Facts



Properties

Glycemic Index:0.4, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:2.8660869476912%

Nutrients (% of daily need)

Calories: 152.06kcal (7.6%), Fat: 6.22g (9.57%), Saturated Fat: 1.82g (11.37%), Carbohydrates: 22.89g (7.63%), Net Carbohydrates: 22.04g (8.02%), Sugar: 15.6g (17.34%), Cholesterol: 5.6mg (1.87%), Sodium: 149.65mg (6.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.38g (4.75%), Manganese: 0.18mg (8.81%), Phosphorus: 76.55mg (7.66%), Vitamin B3: 1.16mg (5.81%), Folate: 18.71µg (4.68%), Calcium: 39.32mg (3.93%), Iron: 0.69mg (3.81%), Copper: 0.08mg (3.8%), Vitamin E: 0.57mg (3.79%), Vitamin B1: 0.05mg (3.53%), Magnesium: 13.83mg (3.46%), Fiber: 0.84g (3.37%), Vitamin B2: 0.05mg (2.85%), Potassium: 75.15mg (2.15%), Selenium: 1.4µg (2%), Vitamin B6: 0.04mg (1.8%), Zinc: 0.24mg (1.58%), Vitamin B5: 0.15mg (1.53%)