



Peanut Butter-Ganache Bars

READY IN



150 min.

SERVINGS



12

CALORIES



761 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 1 box duncan hines devil's food cake
- 0.3 cup butter
- 1 eggs
- 0.8 cup butter softened
- 0.8 cup peanut butter
- 1 teaspoon vanilla
- 3 cups powdered sugar (1 lb)
- 2 tablespoons milk
- 0.8 cup roasted peanuts chopped

- 6 oz semi chocolate chips
- 6 oz milk chocolate chips
- 0.5 cup whipping cream

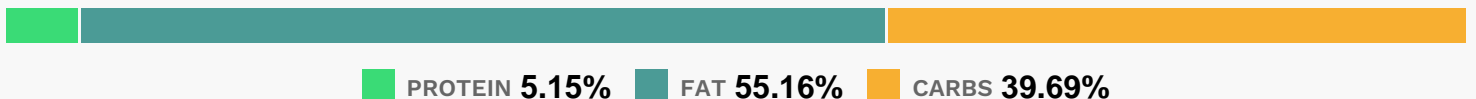
Equipment

- bowl
- frying pan
- oven
- whisk
- microwave

Directions

- Heat oven to 350°F. In medium bowl, mix crust ingredients; press in bottom of ungreased 13x9-inch pan.
- Bake 12 minutes. Cool completely, about 30 minutes.
- In large bowl, mix all filling ingredients except peanuts until smooth and well blended. Stir in peanuts.
- Spread and pat filling evenly over cooled crust.
- In medium microwavable bowl, microwave ganache ingredients on High 1 minute. Stir with whisk; microwave about 30 seconds longer. Stir again until mixture is smooth.
- Spread ganache over filling.
- Let stand at room temperature until set and completely cooled, 2 to 3 hours.
- Cut into 4 rows by 3 rows.

Nutrition Facts



Properties

Glycemic Index:12.67, Glycemic Load:0.45, Inflammation Score:-6, Nutrition Score:12.264347877515%

Nutrients (% of daily need)

Calories: 761.18kcal (38.06%), Fat: 48.44g (74.52%), Saturated Fat: 22.12g (138.27%), Carbohydrates: 78.43g (26.14%), Net Carbohydrates: 74.85g (27.22%), Sugar: 58.6g (65.11%), Cholesterol: 70.06mg (23.35%), Sodium: 548.34mg (23.84%), Alcohol: 0.1g (100%), Alcohol %: 0.09% (100%), Caffeine: 16.15mg (5.38%), Protein: 10.18g (20.35%), Manganese: 0.72mg (36.13%), Phosphorus: 244.51mg (24.45%), Copper: 0.46mg (22.75%), Magnesium: 86.33mg (21.58%), Vitamin B3: 4.22mg (21.12%), Iron: 3.1mg (17.22%), Vitamin E: 2.56mg (17.06%), Fiber: 3.58g (14.34%), Vitamin A: 689.91IU (13.8%), Selenium: 8.86µg (12.65%), Folate: 50.42µg (12.6%), Potassium: 425.67mg (12.16%), Calcium: 106.87mg (10.69%), Vitamin B2: 0.15mg (9.11%), Zinc: 1.36mg (9.06%), Vitamin B1: 0.12mg (8.19%), Vitamin B6: 0.13mg (6.29%), Vitamin B5: 0.5mg (5.03%), Vitamin K: 4.21µg (4.01%), Vitamin B12: 0.12µg (2.04%), Vitamin D: 0.26µg (1.73%)