



Peanutty Halloween Cookie Pizza

 Dairy Free

READY IN



65 min.

SERVINGS



16

CALORIES



158 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 cup m&m candies
- 1 chocolate chip cookie mix refrigerated
- 0.5 cup creamy peanut butter
- 0.5 cup roasted peanuts
- 0.3 cup vanilla frosting (from 1-lb container)

Equipment

- bowl
- frying pan

- oven
- pizza pan
- aluminum foil
- ziploc bags
- microwave

Directions

- Heat oven to 350F. Line 12-inch pizza pan with foil; grease foil with shortening. Break cookie dough into 2-inch pieces; arrange evenly in pan. With floured fingers, press to form crust.
- Bake 16 to 18 minutes or until deep golden brown. Cool completely, about 30 minutes.
- Use foil to lift crust from pan. Carefully remove foil from crust; place crust on serving platter or tray.
- Spread peanut butter over crust.
- Sprinkle with chocolate candies and peanuts.
- In small microwavable bowl, microwave frosting uncovered on High 10 to 15 seconds or until thin enough to drizzle.
- Transfer to small resealable food-storage plastic bag.
- Cut small hole in 1 corner of bag; drizzle over cookie pizza.
- Cut into wedges or squares.

Nutrition Facts

■ PROTEIN **9.16%** ■ FAT **55.75%** ■ CARBS **35.09%**

Properties

Glycemic Index:6.6, Glycemic Load:1.45, Inflammation Score:-1, Nutrition Score:2.8430434672729%

Nutrients (% of daily need)

Calories: 158.03kcal (7.9%), Fat: 10.13g (15.59%), Saturated Fat: 3.21g (20.07%), Carbohydrates: 14.35g (4.78%), Net Carbohydrates: 13.19g (4.79%), Sugar: 11.43g (12.7%), Cholesterol: 2.01mg (0.67%), Sodium: 72.15mg (3.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.74g (7.49%), Manganese: 0.23mg (11.28%), Vitamin B3: 1.78mg (8.88%), Magnesium: 21.55mg (5.39%), Vitamin E: 0.79mg (5.26%), Fiber: 1.16g (4.65%), Phosphorus: 45.96mg (4.6%), Folate: 13.43µg (3.36%), Copper: 0.06mg (3.2%), Potassium: 83.33mg (2.38%), Vitamin B6: 0.05mg (2.37%), Calcium:

23.7mg (2.37%), Iron: 0.42mg (2.32%), Zinc: 0.3mg (2.01%), Vitamin B1: 0.03mg (1.88%), Vitamin B2: 0.03mg (1.83%),
Vitamin B5: 0.15mg (1.51%)