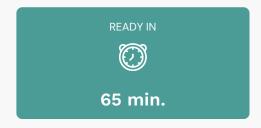
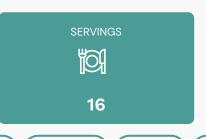


Peanutty Halloween Cookie Pizza

airy Free







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
П	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: Og (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%)