



Peepza Rustica: Peeps + Pizza Rustica



Gluten Free



Dairy Free



Popular



Low Fod Map

READY IN



45 min.

SERVINGS



10

CALORIES



71 kcal

SIDE DISH

Ingredients

☐ 25 chocolate bunnies chopped

Equipment

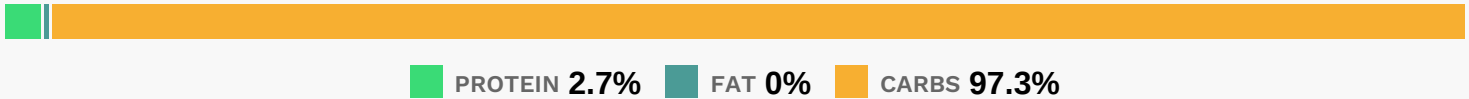
☐ oven

☐ springform pan

Directions

- ☐ First step is chopping your peeps into little pieces. Chickies and Bunnies work equally well. For maximum rustica enjoyment/showiness I used a sleeve of each color (yellow, orange, green, purple, pink and blue) but you can easily mix it up and make this from Peep leftovers. Next prepare a white boxed cake mix as directed. I initially tried making this with a yellow cake mix but the yellow dye in the cake reacts with the colored sugar in the Peeps and gives you a weakened result. Grease and flour a springform pan and coat the bottom with batter. Then liberally sprinkle half of your chopped Peeps on top. Cover the Peeps with another thin layer of cake batter. Then top with the remaining Peeps and cover with the rest of the batter.
- ☐ Bake according to the directions, it should take about 30–40 minutes before the cake is nicely browned and the cake tester comes out clean. Cool and serve.
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Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 70.76kcal (3.54%), Fat: 0g (0%), Saturated Fat: 0g (0%), Carbohydrates: 18.21g (6.07%), Net Carbohydrates: 18.21g (6.62%), Sugar: 17.2g (19.11%), Cholesterol: 0mg (0%), Sodium: 7.65mg (0.33%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.51g (1.01%)