

# Peanut Butter Chocolate Chip Dessert Pizza

A yummy dessert twist on pizza--a crowd pleaser!

Recipe by Gauthier Perez | Created on **Mar 8, 2022**

## Ingredients

- ½ cup butter, softened
- ½ cup white sugar
- ½ cup brown sugar
- ½ cup peanut butter
- 1 egg
- ½ teaspoon vanilla extract
- 1 ½ cups all-purpose flour
- 2 cups miniature marshmallows
- 1 cup chocolate chips

## Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- Combine butter, white sugar, brown sugar, peanut butter, egg, and vanilla extract in a large bowl; beat with an electric mixer until creamy. Add flour and stir until blended.
- Press dough into an ungreased 12- or 14-inch round pan.
- Bake in the preheated oven until pale and firm, about 10 minutes. Sprinkle marshmallows and chocolate chips over the entire 'pizza'. Continue baking until marshmallows start to brown, 5 to 8 minutes more. Let cool before slicing.

## Nutrition Facts

Serving: **1 pizza** | Calories: **358.3 kcal** | Carbohydrates: **47.1 g** | Protein: **5.5 g** | Saturated fat: **8.6 g** | Cholesterol: **35.8 mg** | Sodium: **124.5 mg** | Fiber: **1.9 g** | Sugar: **30.7 g**

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