



## Almond Bark Drop Cookies

 Dairy Free

READY IN



30 min.

SERVINGS



36

CALORIES



248 kcal

### Ingredients

- 2 pounds confectioners' coating white
- 3 cups rice cereal crisp
- 2 cups dry-roasted peanuts
- 2 cups marshmallows miniature
- 1 cup peanut butter

### Equipment

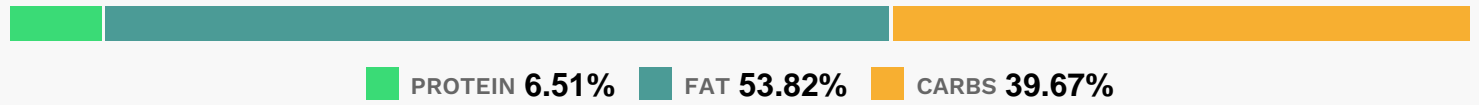
- baking sheet
- oven
- double boiler

microwave

## Directions

- In a microwave oven or over a double boiler, melt the white confectioners' coating, stirring frequently until smooth.
- Remove from heat. Stir in peanut butter until well blended. Fold in the peanuts crisp rice cereal and marshmallows. Drop by heaping spoonfuls onto waxed paper lined baking sheets.
- Chill until set. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:2.07, Glycemic Load:1.54, Inflammation Score:-1, Nutrition Score:3.2704347794795%

## Nutrients (% of daily need)

Calories: 248.43kcal (12.42%), Fat: 14.86g (22.86%), Saturated Fat: 8.54g (53.39%), Carbohydrates: 24.64g (8.21%), Net Carbohydrates: 23.55g (8.56%), Sugar: 20.35g (22.61%), Cholesterol: 0mg (0%), Sodium: 75.47mg (3.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.04g (8.09%), Manganese: 0.3mg (14.82%), Vitamin B3: 2.22mg (11.11%), Magnesium: 26.26mg (6.57%), Phosphorus: 57.74mg (5.77%), Folate: 18.81µg (4.7%), Copper: 0.09mg (4.51%), Vitamin E: 0.65mg (4.36%), Fiber: 1.09g (4.36%), Potassium: 105.31mg (3.01%), Vitamin B1: 0.04mg (2.83%), Vitamin B6: 0.05mg (2.63%), Zinc: 0.36mg (2.42%), Iron: 0.36mg (2%), Vitamin B5: 0.19mg (1.89%), Selenium: 1.11µg (1.59%), Vitamin B2: 0.02mg (1.45%), Calcium: 11.85mg (1.18%)