



## Bunny Puffs

 Dairy Free

READY IN



30 min.

SERVINGS



8

CALORIES



431 kcal

SIDE DISH

## Ingredients

- ☐ 4 marshmallows miniature cut in half
- ☐ 8 marshmallows white miniature cut in half
- ☐ 8 peanut butter candy pieces miniature
- ☐ 8 oz regular crescent rolls refrigerated canned
- ☐ 16 semi chocolate chips blue miniature

## Equipment

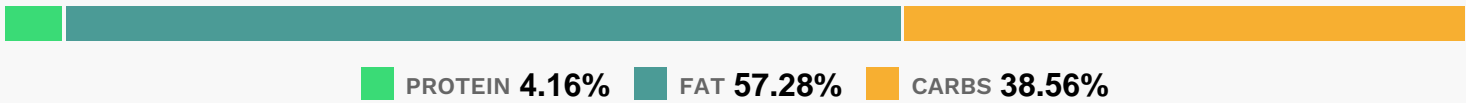
- ☐ baking sheet
- ☐ baking paper

- ☐ oven
- ☐ wire rack

## Directions

- ☐ Heat oven to 375F. Line large cookie sheet with cooking parchment paper; spray paper with cooking spray.
- ☐ Unroll dough and separate into 8 triangles.
- ☐ Place 1 peanut butter cup in center of 1 triangle. Gently stretch corners closest to and farthest from cup together at top of cup, pinching edges together to seal around cup. Pull up third corner; firmly pinch edges to seal.
- ☐ Place on cookie sheet; twist 2 longest tips of dough to make ears. If desired, bend down longer ear. Repeat with remaining dough triangles and peanut butter cups, shaping and trimming dough as needed for desired shape.
- ☐ Bake 8 to 9 minutes or until puffs begin to brown.
- ☐ Place 2 white miniature marshmallow halves and 1 pink marshmallow half on center of each for bunny nose.
- ☐ Bake 1 to 2 minutes longer or until puffs are golden brown and marshmallows are slightly puffed.
- ☐ For eyes, immediately place 2 blue baking bits on white miniature marshmallows for pupil; remove puffs to cooling rack.

## Nutrition Facts



## Properties

Glycemic Index:21.63, Glycemic Load:0.75, Inflammation Score:-4, Nutrition Score:8.6165217698916%

## Nutrients (% of daily need)

Calories: 430.78kcal (21.54%), Fat: 27.75g (42.69%), Saturated Fat: 15.02g (93.88%), Carbohydrates: 42.03g (14.01%), Net Carbohydrates: 37.52g (13.64%), Sugar: 24.42g (27.14%), Cholesterol: 3.36mg (1.12%), Sodium: 230.54mg (10.02%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 48.16mg (16.05%), Protein: 4.54g (9.08%), Manganese: 0.75mg (37.54%), Copper: 0.7mg (35.16%), Magnesium: 99.29mg (24.82%), Iron: 3.9mg (21.68%), Fiber: 4.51g (18.02%), Phosphorus: 147.34mg (14.73%), Zinc: 1.49mg (9.96%), Potassium: 320.44mg (9.16%), Selenium:

4.73µg (6.75%), Vitamin K: 4.08µg (3.88%), Calcium: 35.3mg (3.53%), Vitamin B3: 0.52mg (2.59%), Vitamin E: 0.34mg (2.26%), Vitamin B5: 0.17mg (1.73%), Vitamin B2: 0.03mg (1.72%), Vitamin B12: 0.1µg (1.69%), Vitamin B1: 0.02mg (1.29%)