



Caramel S'more Cups

READY IN



90 min.

SERVINGS



36

CALORIES



148 kcal

DESSERT

Ingredients

- 17.5 oz chocolate chip cookie mix
- 0.5 cup butter softened
- 1 eggs
- 9.6 oz rolos
- 1 cup marshmallows mini
- 0.5 cup semi chocolate chips

Equipment

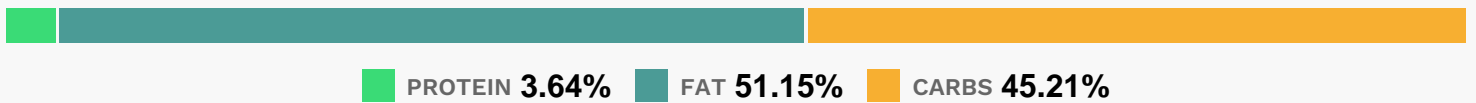
- oven

- ziploc bags
- microwave
- spatula
- muffin liners

Directions

- Heat oven to 375°F. Spray 36 mini muffin cups with cooking spray.
- Make cookie dough as directed on package, using butter and egg. Shape dough into 36 (1-inch) balls.
- Place 1 ball into each muffin cup.
- Bake 8 to 9 minutes or until edges begin to brown.
- Remove from oven; firmly press 1 candy into center of each cookie until flush with cookie top. Top each with 3 marshmallows.
- Bake 2 to 4 minutes longer or until marshmallows are puffed. Cool 30 minutes. Loosen edges of cookie with small metal spatula and remove to cooling racks. Cool completely.
- Place chocolate chips in small resealable freezer plastic bag. Microwave on High about 1 minute or until softened. Gently squeeze bag until chocolate is smooth; cut off tiny corner of bag. Squeeze bag to drizzle chocolate over marshmallows.
- Let stand until hardened, about 10 minutes.

Nutrition Facts



Properties

Glycemic Index:3.03, Glycemic Load:5.03, Inflammation Score:-1, Nutrition Score:1.4317391164925%

Nutrients (% of daily need)

Calories: 148.27kcal (7.41%), Fat: 8.51g (13.09%), Saturated Fat: 3.53g (22.06%), Carbohydrates: 16.92g (5.64%), Net Carbohydrates: 16.27g (5.91%), Sugar: 10.99g (12.21%), Cholesterol: 6.7mg (2.23%), Sodium: 96.44mg (4.19%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.36g (2.73%), Vitamin B1: 0.05mg (3.24%), Fiber: 0.65g (2.62%), Vitamin A: 129.72IU (2.59%), Vitamin B2: 0.04mg (2.46%), Folate: 9.85µg (2.46%), Magnesium: 9.22mg (2.3%), Phosphorus: 21.85mg (2.18%), Iron: 0.38mg (2.11%), Manganese: 0.03mg (1.68%), Copper: 0.03mg (1.67%),

Potassium: 56.48mg (1.61%), Vitamin B3: 0.3mg (1.51%), Calcium: 14.13mg (1.41%), Vitamin E: 0.21mg (1.39%), Zinc: 0.15mg (1.01%)