



Chocolate-Covered Marshmallow Kisses

 Gluten Free  Dairy Free

READY IN



40 min.

SERVINGS



40

CALORIES



45 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 16 maraschino cherries dry with stems, patted
- 16 marshmallows jet-puffed
- 8 oz baker's semi-sweet chocolate melted

Equipment

- baking sheet

Directions

- Make indentation in each marshmallow with your finger; insert cherry into indentation, leaving top of cherry partially exposed. Using fork to support bottom of marshmallow, dip, 1 at a time, in chocolate, turning to evenly coat marshmallow and cherry. Gently shake off excess chocolate.
- Place on waxed paper-covered baking sheet. Refrigerate 20 to 30 min. or until chocolate is firm.

Nutrition Facts



PROTEIN 3.52% **FAT 43.07%** **CARBS 53.41%**

Properties

Glycemic Index:1.51, Glycemic Load:1.38, Inflammation Score:-1, Nutrition Score:0.89999998692909%

Nutrients (% of daily need)

Calories: 45.03kcal (2.25%), Fat: 2.18g (3.36%), Saturated Fat: 1.25g (7.82%), Carbohydrates: 6.09g (2.03%), Net Carbohydrates: 5.57g (2.02%), Sugar: 4.47g (4.97%), Cholesterol: 0.34mg (0.11%), Sodium: 2.89mg (0.13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.88mg (1.63%), Protein: 0.4g (0.8%), Copper: 0.08mg (3.82%), Manganese: 0.08mg (3.78%), Magnesium: 10.11mg (2.53%), Fiber: 0.52g (2.08%), Iron: 0.37mg (2.07%), Phosphorus: 15.03mg (1.5%), Zinc: 0.16mg (1.04%)