



Chocolate-Marshmallow Cookies

READY IN



181 min.

SERVINGS



1

CALORIES



4825 kcal

DESSERT

Ingredients

- 0.8 cup butter
- 0.5 tsp calumet baking powder
- 2 eggs
- 1.8 cups flour
- 17 marshmallows jet-puffed cut in half
- 3 Tbsp milk
- 8 oz baker's semi-sweet chocolate divided
- 1.3 cups sugar

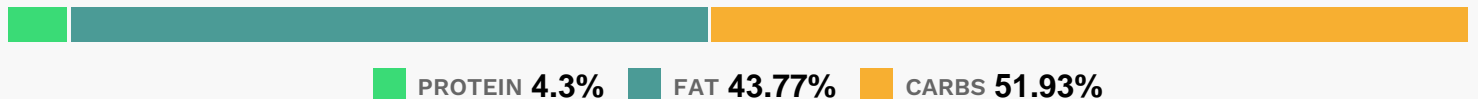
Equipment

- bowl
- baking sheet
- oven
- microwave

Directions

- Chop 6 oz. chocolate; place in medium microwaveable bowl.
- Add butter. Microwave on HIGH 1 min. or until butter is melted; stir until chocolate is completely melted and mixture is well blended. Stir in sugar.
- Add eggs, 1 at a time, mixing well after each.
- Add combined flour and baking powder; mix well. (Dough will be very soft.) Refrigerate 2 hours.
- Heat oven to 350F.
- Roll rounded tablespoonfuls of dough into 34 balls, each about 1-1/4 inches in diameter.
- Place, 2 inches apart, on baking sheets sprayed with cooking spray.
- Bake 8 to 9 min. or until no longer wet and shiny. (Cookies will still be soft.) Immediately top each cookie with marshmallow half, cut-side down.
- Bake 1 to 2 min. or until marshmallows start to puff. Cool 5 min. on baking sheets; transfer to wire racks. Cool completely.
- Melt remaining chocolate as directed on package; stir in milk.
- Drizzle over cookies. Refrigerate 15 min. or until chocolate is firm.

Nutrition Facts



Properties

Glycemic Index:385.59, Glycemic Load:355.23, Inflammation Score:-10, Nutrition Score:64.962173835091%

Nutrients (% of daily need)

Calories: 4825.18kcal (241.26%), Fat: 237.95g (366.08%), Saturated Fat: 141.47g (884.19%), Carbohydrates: 635.09g (211.7%), Net Carbohydrates: 610.92g (222.15%), Sugar: 404.48g (449.43%), Cholesterol: 712.41mg (237.47%), Sodium: 1626.52mg (70.72%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 195.04mg (65.01%), Protein: 52.63g (105.26%), Manganese: 4.54mg (227.16%), Selenium: 126.31µg (180.44%), Copper: 3.34mg (167.12%), Iron: 26.73mg (148.51%), Vitamin B1: 1.86mg (123.99%), Magnesium: 469.71mg (117.43%), Phosphorus: 1150.77mg (115.08%), Folate: 447.97µg (111.99%), Vitamin B2: 1.76mg (103.68%), Vitamin A: 4916.05IU (98.32%), Fiber: 24.17g (96.7%), Vitamin B3: 15.09mg (75.47%), Zinc: 9.09mg (60.58%), Potassium: 1761.25mg (50.32%), Calcium: 471.89mg (47.19%), Vitamin E: 6.37mg (42.44%), Vitamin B5: 3.35mg (33.49%), Vitamin B12: 1.72µg (28.73%), Vitamin K: 29.3µg (27.91%), Vitamin B6: 0.36mg (17.95%), Vitamin D: 2.26µg (15.03%)