



## Chocolate-Marshmallow Pillows

READY IN



65 min.

SERVINGS



24

CALORIES



209 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 17.5 oz basic cookie mix chunk
- 0.3 cup vegetable oil
- 2 tablespoons water
- 1 eggs
- 0.7 cup pecans chopped
- 12 large marshmallows cut in half
- 6 oz semi chocolate chips
- 0.3 cup whipping cream
- 1 teaspoon butter

- 1 teaspoon vanilla
- 0.5 cup powdered sugar

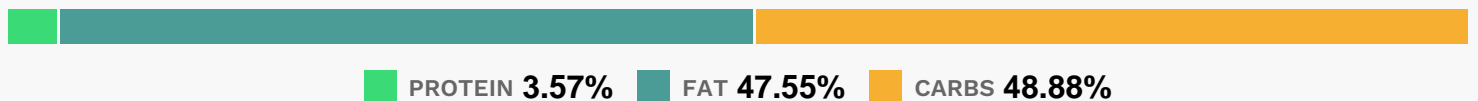
## Equipment

- bowl
- baking sheet
- sauce pan
- oven

## Directions

- Heat oven to 350°F. In large bowl, stir cookie mix, oil, water, egg and pecans until soft dough forms.
- On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- Bake 7 minutes.
- Remove from oven; immediately press marshmallow half lightly, cut side down, on top of cookie.
- Bake 1 to 2 minutes longer or just until marshmallows begin to soften. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- Meanwhile, in 1-quart nonstick saucepan, melt chocolate chips over low heat, stirring until smooth.
- Remove from heat.
- Add whipping cream, butter and vanilla; blend well. Stir in powdered sugar until smooth.
- Spread frosting over each cooled cookie, covering marshmallow.
- Let stand until frosting is set.

## Nutrition Facts



## Properties

Glycemic Index:2.94, Glycemic Load:1.73, Inflammation Score:-1, Nutrition Score:2.5234782525703%

## Flavonoids

Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg

## Nutrients (% of daily need)

Calories: 208.65kcal (10.43%), Fat: 10.96g (16.85%), Saturated Fat: 3.26g (20.36%), Carbohydrates: 25.34g (8.45%), Net Carbohydrates: 23.95g (8.71%), Sugar: 17.04g (18.94%), Cholesterol: 10.98mg (3.66%), Sodium: 30.8mg (1.34%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Caffeine: 6.1mg (2.03%), Protein: 1.85g (3.7%), Manganese: 0.23mg (11.57%), Copper: 0.13mg (6.52%), Fiber: 1.39g (5.54%), Vitamin K: 4.9µg (4.67%), Magnesium: 16.7mg (4.17%), Iron: 0.64mg (3.58%), Phosphorus: 32.7mg (3.27%), Zinc: 0.36mg (2.39%), Vitamin E: 0.33mg (2.17%), Selenium: 1.45µg (2.07%), Vitamin B1: 0.03mg (1.97%), Potassium: 68.13mg (1.95%), Vitamin B2: 0.03mg (1.68%), Vitamin A: 71.18IU (1.42%)