

CHOCOLATE

Chocolate-Peanut Butter Mallow Bars

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
38 min	20 min	18 min	32	\$0.30	196 kcal



You can never have too many condiment recipes, so give Chocolate-Peanut Butter Mallow Bars a try. For 30 cents per serving, this recipe covers 4% of your daily requirements of vitamins and minerals. One portion of this dish contains around 3g of protein, 12g of fat, and a total of 196 calories. This...

Ingredients

- ☐ 18¼ ounce package devil's food cake mix
- ☐ ¾ cup creamy peanut butter
- ☐ 2/3 cup milk, divided
- ☐ 6 squares BAKER'S Semi-Sweet Chocolate, coarsely chopped
- ☐ ½ cup butter, melted
- ☐ 7 ounce JET-PUFFED Marshmallow Creme
- ☐ ½ cup PLANTERS Salted Peanuts

EQUIPMENT Frying pan, Oven

Method

- 1 Heat oven to 350 degrees F.
- 2 Mix dry cake mix, butter and 1/3 cup milk until blended; press 2/3 onto bottom of 13x9-inch pan.
- 3 Bake 12 to 14 minutes or until center is almost set; cool 3 minutes. Meanwhile, mix peanut butter and remaining milk.
- 4 Spread peanut butter mixture onto crust; top with small spoonfuls of the marshmallow creme and remaining cake mixture.
- 5 Sprinkle with nuts and chocolate; press gently into cake mixture.
- 6 Bake 18 minutes or just until center is set. Cool completely before cutting into bars.

Nutrition per serving

196

KCAL

3 g

PROTEIN

12 g

FAT

22 g

CARBS

Saturated Fat	4.4 g · 27% of daily needs
Fibre	1.3 g · 5% of daily needs
Sugar	12.8 g · 14% of daily needs
Sodium	194 mg · 8% of daily needs
Cholesterol	8.6 mg · 3% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at [whatsheate.com/chocolate-peanut-butter-mallow-bars-148455](https://www.whatsheate.com/chocolate-peanut-butter-mallow-bars-148455)