



Chunky White Chocolate S'mores

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



335 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 0.8 cup rice cereal crisp
- ☐ 8 ounce bars chocolate white
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 12 large marshmallows

- ☐ 0.8 cup regular oats uncooked
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 0.5 cup sugar
- ☐ 0.5 teaspoon vanilla extract

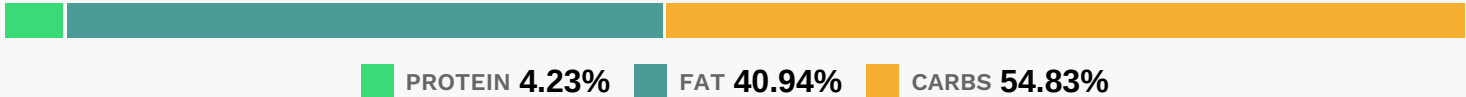
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ skewers

Directions

- ☐ Beat shortening at medium speed with an electric mixer until fluffy; add sugars, beating well.
- ☐ Add egg, beating until blended.
- ☐ Combine flour and next 4 ingredients in a separate bowl; gradually add to sugar mixture, beating after each addition.
- ☐ Stir cereal, vanilla, and white chocolate into mixture.
- ☐ Drop by tablespoonfuls onto ungreased baking sheets; flatten with fingertips.
- ☐ Bake at 350 for 10 minutes or until lightly golden. Cool slightly on cookie sheets; remove to wire racks to cool. Store in tins.
- ☐ Place marshmallows on a long stick or skewer; toast over low heat (below 300), 3 to 5 minutes or until golden.
- ☐ Place 1 marshmallow on a cookie, and top with a second cookie.
- ☐ Note: In testing, we used Ghirardelli white chocolate bars.

Nutrition Facts



Properties

Glycemic Index:33.97, Glycemic Load:24.02, Inflammation Score:-1, Nutrition Score:4.6439130351595%

Nutrients (% of daily need)

Calories: 334.67kcal (16.73%), Fat: 15.49g (23.83%), Saturated Fat: 6.01g (37.58%), Carbohydrates: 46.67g (15.56%), Net Carbohydrates: 45.82g (16.66%), Sugar: 32.51g (36.12%), Cholesterol: 19.47mg (6.49%), Sodium: 192.27mg (8.36%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Protein: 3.6g (7.2%), Manganese: 0.27mg (13.25%), Selenium: 7.53µg (10.75%), Vitamin B1: 0.13mg (8.37%), Vitamin B2: 0.14mg (8.03%), Phosphorus: 79.51mg (7.95%), Folate: 25.92µg (6.48%), Calcium: 62.11mg (6.21%), Vitamin K: 6.41µg (6.11%), Iron: 0.96mg (5.34%), Vitamin E: 0.78mg (5.18%), Vitamin B3: 0.87mg (4.37%), Vitamin B5: 0.35mg (3.52%), Fiber: 0.85g (3.42%), Magnesium: 13.44mg (3.36%), Copper: 0.06mg (3.19%), Zinc: 0.47mg (3.14%), Potassium: 103.66mg (2.96%), Vitamin B12: 0.14µg (2.38%), Vitamin B6: 0.03mg (1.57%)