



Cinnamon-Pecan Cookie S'mores

 Popular

READY IN



35 min.

SERVINGS



8

CALORIES



447 kcal

DESSERT

Ingredients

- ☐ 4 oz baker's chocolate
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup t brown sugar dark packed
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 1 teaspoon ground cinnamon

- ☐ 8 large marshmallows
- ☐ 1 cup pecans toasted coarsely chopped
- ☐ 0.3 teaspoon salt
- ☐ 1.5 teaspoons vanilla

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Heat oven to 350F. Lightly grease cookie sheet with shortening or cooking spray.
- ☐ In small bowl, mix flour, baking powder, cinnamon and salt; set aside. In medium bowl, beat butter with electric mixer on medium speed until creamy. Gradually add brown sugar and granulated sugar, beating well. Beat in egg and vanilla. On low speed, beat in flour mixture until blended. Stir in pecans.
- ☐ Divide dough into 16 equal portions; shape each into a ball. On cookie sheet, place balls 1 inch apart; flatten slightly.
- ☐ Bake 16 minutes or until lightly browned. Cool 1 minute; remove from cookie sheet to cooling rack.
- ☐ Set oven control to broil. Separate chocolate bar into 8 squares.
- ☐ Place 1 square on bottom of each of 8 cookies.
- ☐ Place marshmallows on cookie sheet. Broil 3 minutes or until puffed and toasted. Using small spatula, immediately place 1 marshmallow on each chocolate square. Top each with 1 remaining cookie, bottom side down; press together gently.
- ☐ Serve immediately.

Nutrition Facts



 **PROTEIN 5.08%**  **FAT 55.6%**  **CARBS 39.32%**

Properties

Glycemic Index:45.32, Glycemic Load:18.78, Inflammation Score:-6, Nutrition Score:12.533043547817%

Flavonoids

Cyanidin: 1.46mg, Cyanidin: 1.46mg, Cyanidin: 1.46mg, Cyanidin: 1.46mg Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg Catechin: 10.11mg, Catechin: 10.11mg, Catechin: 10.11mg, Catechin: 10.11mg Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg Epicatechin: 20.22mg, Epicatechin: 20.22mg, Epicatechin: 20.22mg, Epicatechin: 20.22mg Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg

Nutrients (% of daily need)

Calories: 447.46kcal (22.37%), Fat: 29.48g (45.36%), Saturated Fat: 12.93g (80.8%), Carbohydrates: 46.92g (15.64%), Net Carbohydrates: 42.59g (15.49%), Sugar: 24.46g (27.18%), Cholesterol: 50.96mg (16.99%), Sodium: 238.1mg (10.35%), Alcohol: 0.26g (100%), Alcohol %: 0.34% (100%), Caffeine: 11.34mg (3.78%), Protein: 6.06g (12.12%), Manganese: 1.39mg (69.69%), Copper: 0.67mg (33.45%), Iron: 4.01mg (22.28%), Vitamin B1: 0.27mg (17.81%), Magnesium: 69.83mg (17.46%), Fiber: 4.33g (17.32%), Selenium: 10.45µg (14.93%), Zinc: 2.22mg (14.77%), Phosphorus: 142.1mg (14.21%), Folate: 45.94µg (11.49%), Vitamin B2: 0.16mg (9.44%), Vitamin A: 392.61IU (7.85%), Vitamin B3: 1.54mg (7.71%), Calcium: 76.97mg (7.7%), Potassium: 226.47mg (6.47%), Vitamin E: 0.65mg (4.35%), Vitamin B5: 0.35mg (3.47%), Vitamin B6: 0.06mg (2.86%), Vitamin K: 3µg (2.86%), Vitamin B12: 0.07µg (1.22%)