



Cookies & Mallow Bars

 Dairy Free

READY IN



30 min.

SERVINGS



30

CALORIES



96 kcal

Ingredients

- 0.3 cup butter melted ()
- 30 chocolate chip cookie mix divided (2 inch)
- 7 oz marshmallow crème jet-puffed
- 0.3 cup planters cocktail peanuts chopped

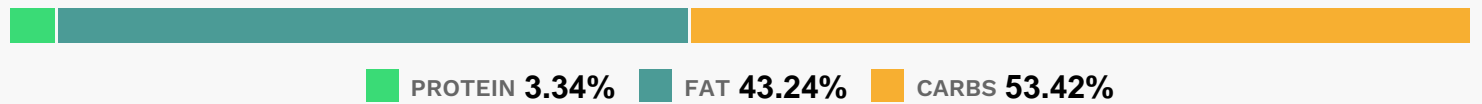
Equipment

- frying pan
- oven
- wire rack
- baking pan

Directions

- Preheat oven to 350F. Coarsely chop 8 of the cookies; set aside. Finely crush remaining 22 cookies; mix with butter. Press crumb mixture firmly onto bottom of greased 9-inch square baking pan.
- Top crust evenly with dollops of marshmallow creme, leaving 1/2-inch border around all sides.
- Sprinkle with peanuts and reserved cookies.
- Bake 15 minutes or until marshmallow creme just begins to brown. Cool completely in pan on wire rack.
- Cut into 20 bars.

Nutrition Facts



Properties

Glycemic Index:2.1, Glycemic Load:3.49, Inflammation Score:-1, Nutrition Score:0.88043477928833%

Nutrients (% of daily need)

Calories: 96.24kcal (4.81%), Fat: 4.78g (7.35%), Saturated Fat: 1.46g (9.16%), Carbohydrates: 13.28g (4.43%), Net Carbohydrates: 12.86g (4.67%), Sugar: 7.63g (8.48%), Cholesterol: 0.88mg (0.29%), Sodium: 57.6mg (2.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.83g (1.66%), Vitamin B1: 0.04mg (2.98%), Folate: 10.31µg (2.58%), Vitamin B3: 0.41mg (2.07%), Fiber: 0.42g (1.69%), Manganese: 0.03mg (1.61%), Magnesium: 5.97mg (1.49%), Vitamin A: 67.66IU (1.35%), Vitamin B2: 0.02mg (1.3%), Phosphorus: 10.55mg (1.05%)