

## Disappearing Marshmallow Brownies

READY IN



40 min.

SERVINGS



15

CALORIES



281 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.7 cup brown sugar packed
- 0.5 cup butter
- 1 cup butterscotch chips
- 2 eggs
- 1.5 cups flour all-purpose
- 2 cups marshmallows miniature
- 0.5 teaspoon salt
- 1 cup semi chocolate chips

1 teaspoon vanilla extract

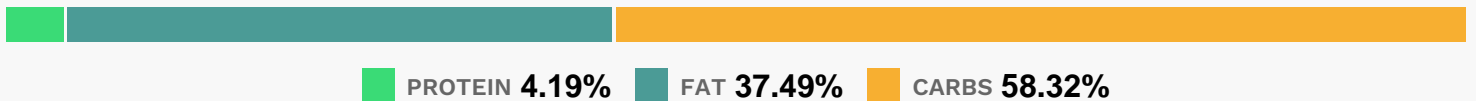
## Equipment

- bowl
- frying pan
- oven
- baking pan
- microwave

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.
- Using a microwave-safe bowl, melt the butterscotch chips and butter together in the microwave, stirring occasionally until smooth. Set aside to cool.
- In a large bowl, stir together the brown sugar, eggs, and vanilla.
- Mix in the melted butterscotch chips, then the flour, baking powder, and salt until smooth. Stir in the marshmallows and chocolate chips last.
- Spread the batter evenly into the prepared baking pan.
- Bake for 15 to 20 minutes in preheated oven. Cool, and cut into squares.

## Nutrition Facts



## Properties

Glycemic Index:18.5, Glycemic Load:10.31, Inflammation Score:-3, Nutrition Score:4.757391343946%

## Nutrients (% of daily need)

Calories: 281.34kcal (14.07%), Fat: 11.8g (18.16%), Saturated Fat: 6.97g (43.58%), Carbohydrates: 41.31g (13.77%), Net Carbohydrates: 40.01g (14.55%), Sugar: 26.95g (29.94%), Cholesterol: 39.83mg (13.28%), Sodium: 244.89mg (10.65%), Alcohol: 0.09g (100%), Alcohol %: 0.17% (100%), Caffeine: 10.32mg (3.44%), Protein: 2.96g (5.93%), Manganese: 0.25mg (12.68%), Selenium: 7.42µg (10.6%), Copper: 0.18mg (9.17%), Iron: 1.59mg (8.82%), Phosphorus: 70.87mg (7.09%), Vitamin B1: 0.11mg (7.08%), Folate: 26.02µg (6.51%), Magnesium: 25.92mg (6.48%), Vitamin B2: 0.1mg (5.83%), Calcium: 54.6mg (5.46%), Fiber: 1.31g (5.22%), Vitamin A: 238.1IU (4.76%), Vitamin B3: 0.86mg

(4.32%), Zinc: 0.5mg (3.36%), Potassium: 105.52mg (3.01%), Vitamin E: 0.33mg (2.17%), Vitamin B5: 0.2mg (2.03%),  
Vitamin B12: 0.09µg (1.44%), Vitamin K: 1.48µg (1.41%), Vitamin B6: 0.02mg (1.2%)