



Disappearing Marshmallow Brownies II

READY IN



45 min.

SERVINGS



15

CALORIES



369 kcal

DESSERT

Ingredients

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

1 teaspoon vanilla extract

Equipment

frying pan

sauce pan

oven

baking pan

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a heavy saucepan over medium heat, melt butterscotch chips and butter, stirring constantly until smooth.

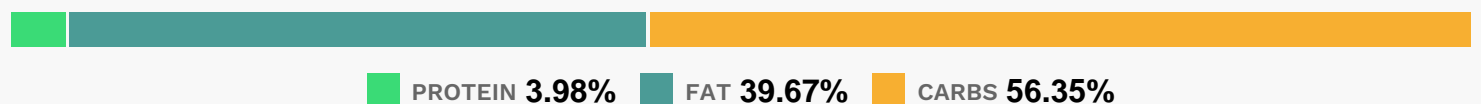
Remove from heat and cool to room temperature. Stir in the flour, brown sugar, baking powder, salt, vanilla and eggs until well blended.

Mix in the mini marshmallows and chocolate chips.

Spread evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven. Center will shake but it will firm upon cooling. Wonderful with ice cream. Enjoy!!!

Nutrition Facts



Properties

Glycemic Index:18.5, Glycemic Load:10.31, Inflammation Score:-3, Nutrition Score:6.6308695959008%

Nutrients (% of daily need)

Calories: 369.4kcal (18.47%), Fat: 16.4g (25.23%), Saturated Fat: 9.62g (60.11%), Carbohydrates: 52.4g (17.47%), Net Carbohydrates: 50.14g (18.23%), Sugar: 36.09g (40.1%), Cholesterol: 40.55mg (13.52%), Sodium: 247.46mg (10.76%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Caffeine: 20.64mg (6.88%), Protein: 3.7g (7.41%), Manganese: 0.42mg (20.79%), Copper: 0.34mg (16.78%), Iron: 2.38mg (13.23%), Selenium: 8.49µg (12.13%), Magnesium: 47.48mg (11.87%), Phosphorus: 102.27mg (10.23%), Fiber: 2.27g (9.06%), Vitamin B1: 0.11mg (7.33%), Calcium: 66.1mg (6.61%), Folate: 26.07µg (6.52%), Vitamin B2: 0.1mg (6.18%), Zinc: 0.82mg (5.49%), Potassium:

180.06mg (5.14%), Vitamin A: 244.1IU (4.88%), Vitamin B3: 0.97mg (4.85%), Vitamin E: 0.4mg (2.64%), Vitamin B5: 0.25mg (2.45%), Vitamin K: 2.35µg (2.24%), Vitamin B12: 0.11µg (1.8%), Vitamin B6: 0.03mg (1.51%)