



Easy 4-Layer Bars

READY IN



30 min.

SERVINGS



32

CALORIES



147 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 cup butter melted
- 1 cup candy-coated chocolate pieces
- 1 eggs
- 3 cups marshmallows jet-puffed miniature
- 0.5 cup planters cocktail peanuts chopped
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

Equipment

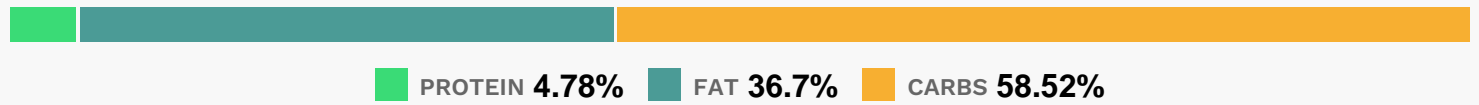
- frying pan

- oven
- toothpicks

Directions

- Heat oven to 375F.
- Combine dry cake mix, butter and egg; spread onto bottom of 13x9-inch pan sprayed with cooking spray.
- Bake 16 to 18 min. or until toothpick inserted in center comes out clean.
- Top immediately with remaining ingredients.
- Bake 2 min. or until marshmallows begin to melt. Cool completely before cutting into bars.

Nutrition Facts



Properties

Glycemic Index:3.9, Glycemic Load:2.32, Inflammation Score:-1, Nutrition Score:2.1599999998251%

Nutrients (% of daily need)

Calories: 147.39kcal (7.37%), Fat: 6.12g (9.41%), Saturated Fat: 3.25g (20.28%), Carbohydrates: 21.94g (7.31%), Net Carbohydrates: 21.35g (7.76%), Sugar: 13.77g (15.3%), Cholesterol: 13.72mg (4.57%), Sodium: 151.05mg (6.57%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.79g (3.59%), Phosphorus: 62.88mg (6.29%), Manganese: 0.09mg (4.59%), Calcium: 45.81mg (4.58%), Folate: 17.26µg (4.32%), Vitamin B3: 0.74mg (3.72%), Vitamin B1: 0.05mg (3.57%), Iron: 0.54mg (3%), Vitamin B2: 0.05mg (2.82%), Fiber: 0.59g (2.36%), Vitamin A: 110.62IU (2.21%), Copper: 0.04mg (1.89%), Selenium: 1.19µg (1.69%), Vitamin E: 0.25mg (1.64%), Magnesium: 6.23mg (1.56%), Vitamin B5: 0.12mg (1.24%), Vitamin B6: 0.02mg (1.15%)