



## Fluffernutter Cookies

READY IN



30 min.

SERVINGS



18

CALORIES



291 kcal

DESSERT

### Ingredients

- 1 pouch peanut butter sandwich cookie crumbs
- 1 serving vegetable oil for on cookie mix pouch
- 7 oz marshmallow creme
- 12 oz semi chocolate chips (2 cups)
- 0.5 cup whipping cream

### Equipment

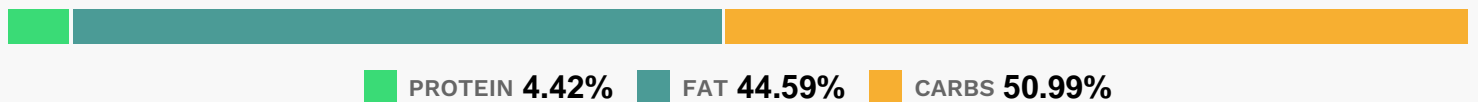
- bowl
- baking sheet

- sauce pan
- oven
- ziploc bags

## Directions

- Heat oven to 350°F. In large bowl, mix cookie mix as directed on pouch, using water and oil.
- On ungreased large cookie sheet, drop dough by tablespoonfuls about 1 1/2 inches apart.
- Bake 6 to 8 minutes or just until set.
- Remove from oven; set oven control to broil.
- With cookies on cookie sheet, press back of metal tablespoon into center of each cookie to create indentation. Spoon 1 tablespoon marshmallow creme into center of each cookie. Return cookie sheet to oven. Broil 1 to 2 minutes or just until marshmallow creme turns a light golden brown.
- Remove from oven; cool.
- In medium glass bowl, place chocolate chips and whipping cream. Fill 1-quart saucepan with water; place glass bowl on top of saucepan.
- Heat water to boiling. Stir chips and cream until melted.
- Transfer melted chocolate mixture to large resealable plastic bag; seal bag.
- Cut off small bottom corner of bag.
- Drizzle chocolate mixture over toasted marshmallow centers of each cookie.
- Let stand until chocolate is cool and slightly firm before serving or storing.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:3.4539130483956%

## Nutrients (% of daily need)

Calories: 290.83kcal (14.54%), Fat: 14.83g (22.82%), Saturated Fat: 6.79g (42.42%), Carbohydrates: 38.16g (12.72%), Net Carbohydrates: 35.67g (12.97%), Sugar: 24.74g (27.48%), Cholesterol: 8.6mg (2.87%), Sodium: 230.02mg

(10%), Alcohol: 0g (0%), Alcohol %: 0% (0%), Caffeine: 16.25mg (5.42%), Protein: 3.31g (6.62%), Manganese: 0.25mg (12.52%), Copper: 0.24mg (11.83%), Fiber: 2.5g (9.98%), Iron: 1.56mg (8.65%), Magnesium: 33.73mg (8.43%), Phosphorus: 52.97mg (5.3%), Zinc: 0.52mg (3.44%), Potassium: 113.44mg (3.24%), Vitamin K: 3µg (2.86%), Selenium: 1.79µg (2.55%), Vitamin A: 106.63IU (2.13%), Calcium: 16.08mg (1.61%), Vitamin E: 0.24mg (1.57%), Vitamin B2: 0.02mg (1.28%)