



Fudge-Mint Cookie Bars

 Popular

READY IN



100 min.

SERVINGS



24

CALORIES



389 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix (with fudge pouch) betty crocker®
- ☐ 3 cups crème-filled chocolate sandwich cookies (coarsely chopped)
- ☐ 8 drops drop natural food coloring (green)
- ☐ 1.3 cups marshmallow creme
- ☐ 0.1 teaspoon peppermint extract
- ☐ 0.8 cup vanilla extract (white)
- ☐ 1 cup vanilla frosting (betty crocker® (from 12-oz container))
- ☐ 24 servings vegetable oil (for on brownie mix box)

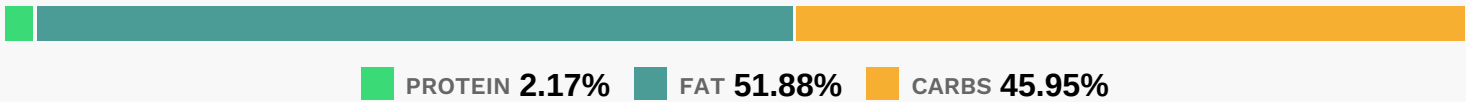
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ microwave

Directions

- ☐ Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. In medium bowl, stir together marshmallow creme, mint extract and 4 drops of the food color until light green.
- ☐ In large bowl, make brownie mix as directed on box, using water, oil, eggs and fudge pouch.
- ☐ Spread batter in pan. Drop 4 or 5 large tablespoonfuls of marshmallow mixture onto batter (reserve remaining marshmallow mixture). Gently pull table knife through marshmallow mixture and batter in S-shaped curves in continuous motion for marbled design.
- ☐ Spread evenly in pan.
- ☐ Bake 25 to 28 minutes or until set. Cool completely, about 1 hour.
- ☐ In small microwavable bowl, microwave baking chips on High 30 seconds; stir. Microwave 30 seconds longer; stir until smooth. Stir melted chips and frosting into remaining marshmallow mixture. Stir in remaining 4 drops food color until light green; spread over cooled bars.
- ☐ Sprinkle with cookies; press in slightly. For bars, cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:2.75, Inflammation Score:-1, Nutrition Score:4.2260869434508%

Nutrients (% of daily need)

Calories: 388.79kcal (19.44%), Fat: 21.92g (33.72%), Saturated Fat: 4.1g (25.62%), Carbohydrates: 43.68g (14.56%), Net Carbohydrates: 43.1g (15.67%), Sugar: 29.51g (32.79%), Cholesterol: 0mg (0%), Sodium: 157.56mg (6.85%), Alcohol: 2.24g (100%), Alcohol %: 3.65% (100%), Protein: 2.07g (4.13%), Vitamin K: 32.45µg (30.9%), Iron: 3.04mg

(16.9%), Vitamin E: 1.78mg (11.89%), Manganese: 0.15mg (7.53%), Vitamin B2: 0.08mg (4.84%), Copper: 0.07mg (3.57%), Folate: 12.95µg (3.24%), Vitamin B3: 0.57mg (2.84%), Vitamin B1: 0.04mg (2.74%), Magnesium: 10.28mg (2.57%), Fiber: 0.58g (2.32%), Phosphorus: 20.69mg (2.07%), Potassium: 59.65mg (1.7%), Selenium: 1.05µg (1.5%), Zinc: 0.16mg (1.08%)