



Gluten-Free Chocolate Marshmallow Pillows

READY IN



60 min.

SERVINGS



30

CALORIES



199 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 19 oz chocolate chip cookie mix gluten free
- ☐ 0.7 cup pecans chopped
- ☐ 15 large marshmallows gluten-free cut in half
- ☐ 6 oz semi chocolate chips
- ☐ 0.3 cup whipping cream
- ☐ 1 teaspoon butter
- ☐ 1 teaspoon vanilla extract pure

☐ 0.5 cup powdered sugar

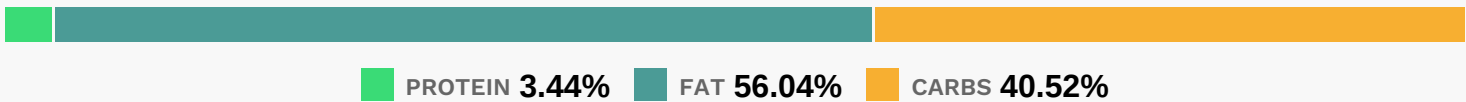
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ microwave

Directions

- ☐ Heat oven to 350°F. In medium bowl, stir 1/2 cup butter and the egg until blended. Stir in cookie mix until soft dough forms. Stir in pecans. Onto ungreased cookie sheets, drop dough by rounded tablespoonfuls about 3 inches apart.
- ☐ Bake 8 minutes.
- ☐ Remove from oven; immediately press marshmallow half lightly, cut side down, on top of each cookie.
- ☐ Bake 1 to 2 minutes longer or just until marshmallows begin to soften. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ Meanwhile, in medium microwavable bowl, microwave chocolate chips uncovered on High about 1 minute, stirring until smooth.
- ☐ Add whipping cream, 1 teaspoon butter and the vanilla; blend well. Stir in powdered sugar until smooth.
- ☐ Spread frosting over each cooled cookie, covering marshmallow.
- ☐ Let stand until frosting is set.

Nutrition Facts



Properties

Glycemic Index:7.31, Glycemic Load:7.4, Inflammation Score:-2, Nutrition Score:2.6195652233842%

Flavonoids

Cyanidin: 0.26mg, Cyanidin: 0.26mg, Cyanidin: 0.26mg, Cyanidin: 0.26mg Delphinidin: 0.18mg, Delphinidin: 0.18mg, Delphinidin: 0.18mg, Delphinidin: 0.18mg Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate: 0.06mg

Nutrients (% of daily need)

Calories: 198.58kcal (9.93%), Fat: 12.55g (19.3%), Saturated Fat: 5.81g (36.31%), Carbohydrates: 20.41g (6.8%), Net Carbohydrates: 19.22g (6.99%), Sugar: 12.07g (13.41%), Cholesterol: 18.71mg (6.24%), Sodium: 96.07mg (4.18%), Alcohol: 0.05g (100%), Alcohol %: 0.15% (100%), Caffeine: 4.88mg (1.63%), Protein: 1.73g (3.47%), Manganese: 0.19mg (9.26%), Copper: 0.1mg (5.24%), Vitamin B1: 0.08mg (5.23%), Magnesium: 19.36mg (4.84%), Fiber: 1.19g (4.77%), Iron: 0.67mg (3.74%), Phosphorus: 35.92mg (3.59%), Folate: 13.51µg (3.38%), Vitamin B2: 0.05mg (3.05%), Vitamin A: 149.7IU (2.99%), Zinc: 0.38mg (2.54%), Potassium: 80.65mg (2.3%), Vitamin B3: 0.44mg (2.21%), Selenium: 1.21µg (1.73%), Vitamin E: 0.2mg (1.32%)