



Haunted S'mores Cups

READY IN



25 min.

SERVINGS



24

CALORIES



337 kcal

DESSERT

Ingredients

- 1 cup butter melted
- 1 cup graham cracker crumbs
- 72 ghostmallows marshmallows jet-puffed
- 18 oz milk chocolate chips
- 1 pouch sugar cookie mix (1 lb., 1.5 oz.)

Equipment

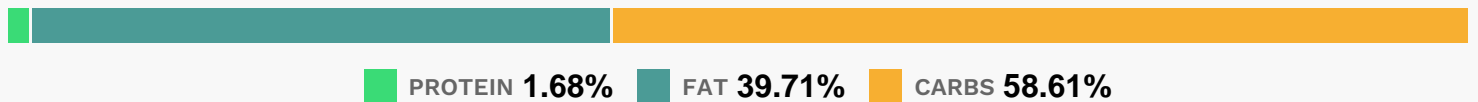
- bowl
- frying pan

- oven
- muffin tray

Directions

- HEAT oven to 375F and prepare 24 baking cups with liners.
- STIR together cookie mix and graham cracker crumbs in a large bowl.
- Add in melted butter and mix until soft dough forms. Spoon mixture evenly into two lined 12-cup muffin tins, pressing onto bottom and up side of each cup.
- BAKE approximately 15 minutes or until set. Immediately sprinkle chocolate chips over crust and let stand for a few minutes until the chocolate begins to melt.
- SET oven to broil.
- Place 3 Ghost MALLOWES over melted chocolate on each cup and broil 20 to 30 seconds or until marshmallows are toasted and are beginning to brown. Cool 10 minutes.
- Some cooking notes:For the Haunted Smores Cups, you can use slightly less milk chocolate chips and added in BAKER'S White Chocolate for a yummy twist!For the Haunted Smores Cups, if you would prefer to make bars, press the dough into an ungreased 13x9" pan and bake for 18-20 minutes.
- Let cool before cutting.

Nutrition Facts



Properties

Glycemic Index:5.6, Glycemic Load:12.2, Inflammation Score:-2, Nutrition Score:1.0643478309655%

Nutrients (% of daily need)

Calories: 337.14kcal (16.86%), Fat: 15.2g (23.38%), Saturated Fat: 5.44g (34.02%), Carbohydrates: 50.46g (16.82%), Net Carbohydrates: 50.32g (18.3%), Sugar: 34.64g (38.49%), Cholesterol: 0mg (0%), Sodium: 188.1mg (8.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.45g (2.89%), Vitamin A: 338.32IU (6.77%), Calcium: 21.42mg (2.14%), Potassium: 71.97mg (2.06%), Vitamin E: 0.29mg (1.95%), Iron: 0.27mg (1.48%), Vitamin B1: 0.02mg (1.44%), Folate: 5.22µg (1.31%), Vitamin B3: 0.23mg (1.17%), Vitamin B2: 0.02mg (1.13%), Phosphorus: 10.93mg (1.09%), Copper: 0.02mg (1.07%)