



## Jelly Bean Mallow Bars

 Dairy Free

READY IN



44 min.

SERVINGS



32

CALORIES



141 kcal

CONDIMENT

DIP

SPREAD

### Ingredients

- 0.5 cup butter melted (1 stick)
- 1 eggs
- 1 cup gourmet jelly beans miniature
- 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

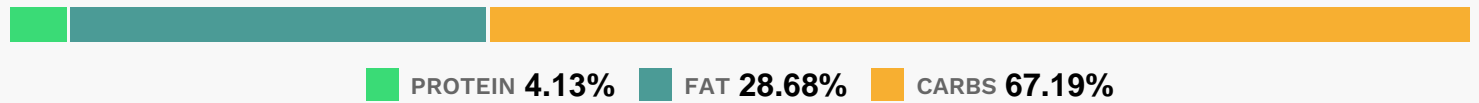
- frying pan

- oven
- wire rack
- baking pan

## Directions

- Preheat oven to 375F.
- Mix cake mix, butter and egg until well blended. Press firmly onto bottom of greased 13x9-inch baking pan.
- Bake 16 to 18 min. or until lightly browned. (Do not overbake.)
- Sprinkle evenly with marshmallows, jelly beans and peanuts.
- Bake an additional 4 to 6 min. or until marshmallows begin to melt. Cool completely in pan on wire rack.
- Cut into 32 bars to serve. Store leftover bars in tightly covered container at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:2.34, Glycemic Load:2.32, Inflammation Score:-1, Nutrition Score:2.1213043310234%

## Nutrients (% of daily need)

Calories: 141.32kcal (7.07%), Fat: 4.58g (7.05%), Saturated Fat: 1.07g (6.71%), Carbohydrates: 24.14g (8.05%), Net Carbohydrates: 23.71g (8.62%), Sugar: 14.64g (16.27%), Cholesterol: 5.11mg (1.7%), Sodium: 160.8mg (6.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.48g (2.97%), Phosphorus: 63.13mg (6.31%), Manganese: 0.09mg (4.72%), Folate: 17.19µg (4.3%), Calcium: 38.69mg (3.87%), Vitamin B3: 0.74mg (3.72%), Vitamin B1: 0.05mg (3.6%), Vitamin B2: 0.05mg (2.87%), Vitamin A: 134.3IU (2.69%), Iron: 0.47mg (2.61%), Copper: 0.04mg (1.98%), Vitamin E: 0.27mg (1.82%), Selenium: 1.23µg (1.75%), Fiber: 0.43g (1.72%), Magnesium: 6.41mg (1.6%), Vitamin B5: 0.12mg (1.24%), Vitamin B6: 0.02mg (1.17%)