



Magic Marshmallow Puffs

READY IN



45 min.

SERVINGS



16

CALORIES



190 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup butter melted
- 0.5 cup confectioners' sugar
- 2 tablespoons flour all-purpose
- 1 teaspoon ground cinnamon
- 16 large marshmallows
- 2.5 teaspoons milk
- 16 ounce crescent rolls refrigerated canned
- 0.5 teaspoon vanilla extract
- 0.3 cup walnuts chopped

0.3 cup sugar white

Equipment

bowl

oven

muffin liners

Directions

Preheat oven to 375 degrees F (190 degrees C).

Separate dough into 16 triangles.

In small bowl, combine sugar, flour and cinnamon. Dip 1 marshmallow in butter, roll in sugar mixture.

Place marshmallow on wide end of triangle.

Roll up, starting at wide end of triangle and rolling to opposite point. Completely cover marshmallow with dough; firmly pinch edges to seal. Dip one end in remaining butter; place butter side up in an ungreased muffin cup

Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes.

Remove from muffin cups immediately; cool on wire racks.

Drizzle glaze over warm cookies and sprinkle with nuts.

To Make Glaze: In small bowl, blend confectioners' sugar, vanilla and enough milk for desired drizzling consistency. Use immediately to drizzle over warm rolls.

Nutrition Facts



PROTEIN 3.13% **FAT 46.41%** **CARBS 50.46%**

Properties

Glycemic Index:19.91, Glycemic Load:6.18, Inflammation Score:-1, Nutrition Score:0.91173913597089%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

Nutrients (% of daily need)

Calories: 190.04kcal (9.5%), Fat: 10.22g (15.73%), Saturated Fat: 4.51g (28.17%), Carbohydrates: 25.01g (8.34%), Net Carbohydrates: 24.79g (9.01%), Sugar: 13.76g (15.29%), Cholesterol: 7.72mg (2.57%), Sodium: 251.43mg (10.93%), Alcohol: 0.04g (100%), Alcohol %: 0.11% (100%), Protein: 1.55g (3.11%), Manganese: 0.09mg (4.59%), Iron: 0.49mg (2.69%), Copper: 0.04mg (1.91%), Vitamin A: 90.64IU (1.81%)