

Marshmallow Brownies

READY IN



45 min.

SERVINGS



24

CALORIES



207 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.7 cup brown sugar packed
- 0.5 cup butter
- 1 cup butterscotch chips
- 2 eggs
- 1.5 cups flour all-purpose
- 2 cups marshmallows miniature
- 2 cups milk chocolate chips
- 0.5 teaspoon salt

1 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- oven
- baking pan
- microwave

Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.
- Melt butterscotch morsels and margarine in a large bowl in microwave. Stir the mixture well and let it cool to lukewarm.
- While the liquid mixture is cooling, mix flour, brown sugar, baking powder, salt, vanilla, and eggs into the butterscotch mixture; mix well. Fold in marshmallows and chocolate morsels.
- Spread batter into a lightly greased 9x13 inch pan.
- Bake 25 minutes. Be careful not to overcook.

Nutrition Facts



PROTEIN 2.64% FAT 37.52% CARBS 59.84%

Properties

Glycemic Index:11.56, Glycemic Load:6.45, Inflammation Score:-1, Nutrition Score:1.9434782914493%

Nutrients (% of daily need)

Calories: 207.41kcal (10.37%), Fat: 8.79g (13.52%), Saturated Fat: 5.38g (33.66%), Carbohydrates: 31.53g (10.51%), Net Carbohydrates: 31.32g (11.39%), Sugar: 22.66g (25.18%), Cholesterol: 24.45mg (8.15%), Sodium: 152.31mg (6.62%), Alcohol: 0.06g (100%), Alcohol %: 0.15% (100%), Protein: 1.39g (2.79%), Selenium: 4.01µg (5.73%), Vitamin B1: 0.06mg (4.26%), Folate: 16.26µg (4.07%), Calcium: 40.19mg (4.02%), Vitamin B2: 0.06mg (3.43%), Manganese: 0.06mg (2.96%), Vitamin A: 145.07IU (2.9%), Iron: 0.52mg (2.88%), Phosphorus: 24.79mg (2.48%), Vitamin B3: 0.48mg (2.38%), Potassium: 66.28mg (1.89%), Vitamin E: 0.16mg (1.06%), Copper: 0.02mg (1.05%), Vitamin B5: 0.1mg (1.04%)