



Marshmallow-Granola Brownies

 Dairy Free

READY IN



140 min.

SERVINGS



16

CALORIES



161 kcal

DESSERT

Ingredients

- ☐ 16 oz brownie mix
- ☐ 1 serving vegetable oil for on brownie box
- ☐ 0.5 cup cereal crushed
- ☐ 1 cup marshmallows miniature

Equipment

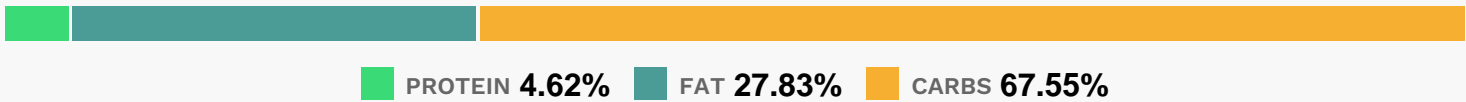
- ☐ frying pan
- ☐ oven
- ☐ wire rack

- ☐ toothpicks
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Line 9-inch square pan with foil, allowing some to hang over edges of pan. Grease bottom and sides of foil with shortening or cooking spray. Make brownie batter as directed on box.
- ☐ Spread in pan.
- ☐ Bake 28 to 31 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean.
- ☐ Sprinkle granola and marshmallows over brownies.
- ☐ Bake about 5 minutes longer or until marshmallows are puffed and light golden brown. Cool completely on cooling rack, about 1 1/2 hours. Using foil to lift, remove brownies from pan, and peel foil away.
- ☐ Cut into 4 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:3.78, Glycemic Load:1.54, Inflammation Score:0, Nutrition Score:0.94434781793667%

Nutrients (% of daily need)

Calories: 160.5kcal (8.02%), Fat: 5g (7.69%), Saturated Fat: 0.96g (5.99%), Carbohydrates: 27.3g (9.1%), Net Carbohydrates: 27.1g (9.85%), Sugar: 16.64g (18.49%), Cholesterol: 0mg (0%), Sodium: 86.54mg (3.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.87g (3.73%), Iron: 0.97mg (5.39%), Manganese: 0.1mg (5.12%), Vitamin K: 1.78µg (1.69%), Vitamin E: 0.22mg (1.46%), Phosphorus: 11.46mg (1.15%), Selenium: 0.71µg (1.02%)