



Marshmallow Santas

READY IN



70 min.

SERVINGS



10

CALORIES



380 kcal

SIDE DISH

Ingredients

- ☐ 20 m&m candies
- ☐ 5 oz candy coating disks (almond bark)
- ☐ 40 chocolate chips miniature
- ☐ 0.5 cup coconut or shredded
- ☐ 5 large gumdrops green cut in half
- ☐ 20 large marshmallows
- ☐ 10 chocolate green red
- ☐ 10 small pretzel twists
- ☐ 10 cinnamon candies red

- ☐ 0.3 cup sugar red
- ☐ 0.3 teaspoon sugar

Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ toothpicks
- ☐ aluminum foil
- ☐ microwave
- ☐ skewers
- ☐ measuring cup

Directions

- ☐ Place cooking parchment paper or waxed paper on cookie sheet; place pretzels on paper for feet of Santas.
- ☐ In 1-cup microwavable measuring cup, microwave candy coating uncovered on High 35 seconds, stir. Continue heating 10 seconds at a time until smooth after stirring.
- ☐ Using wooden skewer inserted into 1 flat end of marshmallow, dip marshmallow into melted coating. Allow excess to drip off; sprinkle with red sugar, and place on top of pretzel.
- ☐ Place 2 miniature chocolate chips on front for buttons (where feet extend). Insert another marshmallow on skewer; dip again, allow excess to drip off.
- ☐ Sprinkle with coconut; sprinkle with small amount of pink sugar for face; add eyes (miniature chocolate chips) and nose (red cinnamon candy).
- ☐ Place on top of other marshmallow. Set aside to cool, or refrigerate. Repeat with remaining marshmallows.
- ☐ When coating is firm, attach hats (foil-wrapped chocolate candy bells) tassels (miniature marshmallows) and bags (gumdrop halves) with small amount of melted coating. Use toothpick to make small opening for arms (candy-coated chocolate candies); insert arms into marshmallows with small amount of melted coating.

Nutrition Facts



 **PROTEIN 2.38%**  **FAT 37.61%**  **CARBS 60.01%**

Properties

Glycemic Index:41.43, Glycemic Load:25.32, Inflammation Score:-1, Nutrition Score:3.5826087296009%

Nutrients (% of daily need)

Calories: 380.27kcal (19.01%), Fat: 16.59g (25.52%), Saturated Fat: 11.76g (73.5%), Carbohydrates: 59.55g (19.85%), Net Carbohydrates: 57.27g (20.82%), Sugar: 45.93g (51.04%), Cholesterol: 0.9mg (0.3%), Sodium: 101.67mg (4.42%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 18.48mg (6.16%), Protein: 2.36g (4.73%), Manganese: 0.26mg (12.81%), Copper: 0.2mg (10.11%), Fiber: 2.29g (9.14%), Magnesium: 35mg (8.75%), Iron: 1.28mg (7.09%), Phosphorus: 54.54mg (5.45%), Vitamin B2: 0.09mg (5.28%), Zinc: 0.53mg (3.55%), Folate: 12.88µg (3.22%), Potassium: 109.91mg (3.14%), Vitamin B3: 0.54mg (2.68%), Selenium: 1.77µg (2.52%), Vitamin B1: 0.03mg (2.28%), Vitamin K: 1.94µg (1.85%), Calcium: 16.5mg (1.65%)