



Mini S'mores Hand Pies

READY IN



45 min.

SERVINGS



10

CALORIES



366 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 14.1 oz pie crust dough refrigerated softened (2 Count)
- ☐ 0.5 cup graham cracker squares crushed finely (8 graham cracker squares,)
- ☐ 0.3 cup sugar
- ☐ 3 tablespoons butter melted
- ☐ 0.5 cup marshmallow creme
- ☐ 1 oz cream cheese softened
- ☐ 2 tablespoons sugar
- ☐ 0.5 cup chocolate chips

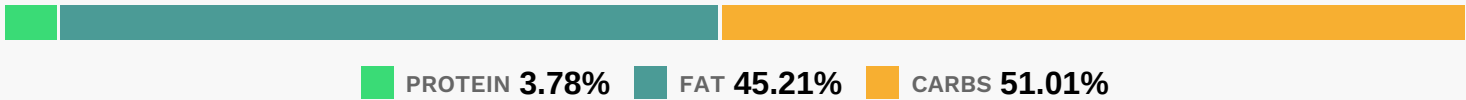
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Heat oven to 425°F. Line cookie sheet with cooking parchment paper.
- ☐ Unroll pie crusts. With 3-inch round cutter, cut 10 rounds from each crust. In small shallow bowl, mix cracker crumbs and 1/4 cup sugar.
- ☐ Brush both sides of pie crust rounds with butter; dip into crumb mixture to coat.
- ☐ Place 10 coated pie crust rounds on cookie sheet. Stir together filling ingredients. Spoon about 1 heaping tablespoon filling in center of each of the 10 rounds.
- ☐ Place remaining pie crust rounds on top of the filling on each. Pinch edges to seal.
- ☐ Bake 9 to 12 minutes or until golden brown.
- ☐ Serve warm or at room temperature. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:29.12, Glycemic Load:11.58, Inflammation Score:-2, Nutrition Score:3.8639130061087%

Nutrients (% of daily need)

Calories: 365.92kcal (18.3%), Fat: 18.58g (28.59%), Saturated Fat: 7.78g (48.65%), Carbohydrates: 47.16g (15.72%), Net Carbohydrates: 45.76g (16.64%), Sugar: 19.26g (21.4%), Cholesterol: 11.89mg (3.96%), Sodium: 277.43mg (12.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.5g (7%), Vitamin B1: 0.14mg (9.18%), Manganese: 0.18mg (8.86%), Iron: 1.54mg (8.53%), Folate: 33.8µg (8.45%), Vitamin B3: 1.53mg (7.65%), Vitamin B2: 0.11mg (6.22%), Phosphorus: 56.72mg (5.67%), Fiber: 1.4g (5.61%), Selenium: 2.61µg (3.73%), Magnesium: 13.31mg (3.33%), Vitamin K: 3.27µg (3.12%), Vitamin A: 143.43IU (2.87%), Zinc: 0.43mg (2.85%), Calcium: 27.2mg (2.72%), Potassium: 90.32mg (2.58%), Vitamin E: 0.31mg (2.04%), Vitamin B5: 0.18mg (1.83%), Copper: 0.03mg (1.73%), Vitamin B6:

0.03mg (1.68%)