



Mississippi Mud Cookies

READY IN



25 min.

SERVINGS



1

CALORIES



4827 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 2 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 1 cup marshmallows miniature
- ☐ 0.5 cup milk chocolate morsels
- ☐ 1 cup pecans chopped
- ☐ 0.5 teaspoon salt
- ☐ 1 cup semisweet chocolate morsels

- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla

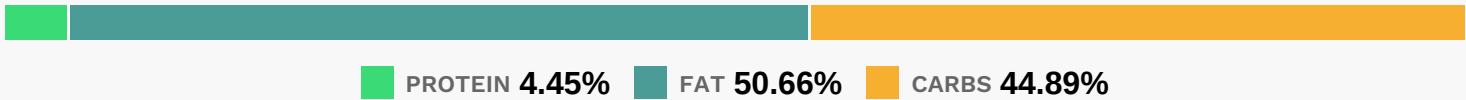
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Microwave semisweet chocolate morsels in a small microwave-safe glass bowl at HIGH 1 minute or until smooth, stirring every 30 seconds.
- ☐ Beat butter and sugar at medium speed with an electric mixer until creamy; add eggs, 1 at a time, beating until blended after each addition. Beat in vanilla and melted chocolate.
- ☐ Combine flour, baking powder, and salt; gradually add to chocolate mixture, beating until well blended. Stir in chopped pecans and 1/2 cup milk chocolate morsels.
- ☐ Drop dough by heaping tablespoonfuls onto parchment paper-lined baking sheets. Press 3 marshmallows into each portion of dough.
- ☐ Bake at 350 for 10 to 12 minutes or until set.
- ☐ Remove to wire racks.

Nutrition Facts



Properties

Glycemic Index:357.59, Glycemic Load:269.21, Inflammation Score:-10, Nutrition Score:65.916957077773%

Flavonoids

Cyanidin: 11.71mg, Cyanidin: 11.71mg, Cyanidin: 11.71mg, Cyanidin: 11.71mg Delphinidin: 7.94mg, Delphinidin: 7.94mg, Delphinidin: 7.94mg, Delphinidin: 7.94mg Catechin: 7.89mg, Catechin: 7.89mg, Catechin: 7.89mg, Catechin: 7.89mg Epigallocatechin: 6.14mg, Epigallocatechin: 6.14mg, Epigallocatechin: 6.14mg, Epigallocatechin: 6.14mg Epicatechin: 0.89mg, Epicatechin: 0.89mg, Epicatechin: 0.89mg, Epicatechin: 0.89mg Epigallocatechin 3–gallate: 2.51mg, Epigallocatechin 3–gallate: 2.51mg, Epigallocatechin 3–gallate: 2.51mg, Epigallocatechin 3–gallate: 2.51mg

Nutrients (% of daily need)

Calories: 4827.32kcal (241.37%), Fat: 277.29g (426.6%), Saturated Fat: 124.25g (776.59%), Carbohydrates: 552.7g (184.23%), Net Carbohydrates: 522.72g (190.08%), Sugar: 351.68g (390.76%), Cholesterol: 626.83mg (208.94%), Sodium: 2522.66mg (109.68%), Alcohol: 1.38g (100%), Alcohol %: 0.17% (100%), Caffeine: 154.8mg (51.6%), Protein: 54.85g (109.69%), Manganese: 8.62mg (431.07%), Copper: 3.96mg (198.15%), Selenium: 116.72µg (166.74%), Vitamin B1: 2.3mg (153.03%), Iron: 25.28mg (140.43%), Phosphorus: 1289.55mg (128.96%), Magnesium: 506.8mg (126.7%), Fiber: 29.98g (119.94%), Folate: 418.01µg (104.5%), Vitamin B2: 1.69mg (99.65%), Zinc: 12.46mg (83.07%), Vitamin A: 3527.41IU (70.55%), Vitamin B3: 14.03mg (70.16%), Calcium: 603.25mg (60.33%), Potassium: 2103.96mg (60.11%), Vitamin E: 6.38mg (42.56%), Vitamin B5: 3.96mg (39.64%), Vitamin B6: 0.55mg (27.43%), Vitamin K: 25.58µg (24.36%), Vitamin B12: 1.41µg (23.45%), Vitamin D: 2µg (13.33%), Vitamin C: 1.2mg (1.45%)