



## Moon Pies

READY IN



45 min.

SERVINGS



24

CALORIES



161 kcal

DESSERT

## Ingredients

- 0.5 teaspoon double-acting baking powder
- 1.5 teaspoons baking soda
- 0.5 cup butter softened
- 1 cup powdered sugar
- 1 eggs
- 1 cup evaporated milk
- 2 cups flour all-purpose
- 1 cup marshmallow creme
- 24 servings salt to taste

- 0.5 cup cocoa powder unsweetened
- 0.5 teaspoon vanilla extract
- 1 cup granulated sugar white

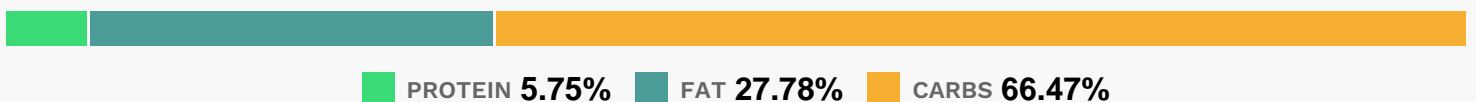
## Equipment

- bowl
- baking sheet
- oven
- mixing bowl

## Directions

- Preheat oven to 400 degrees F. Lightly grease a cookie sheet. For the cookie crusts: In a large mixing bowl, cream together 1/2 cup butter or margarine and white sugar.
- Add egg, evaporated milk, and vanilla.
- Mix well. In a separate bowl, mix together flour, salt, cocoa powder, baking soda, and baking powder.
- Add flour mixture slowly to sugar mixture while stirring.
- Mix just until all ingredients are combined. Drop the dough onto greased cookie sheet by rounded tablespoonfuls. Leave at least 3 inches in between each one; dough will spread as it bakes.
- Bake in preheated oven for 6 to 8 minutes, until firm when pressed with finger. Allow to cool at least one hour before filling. For the marshmallow filling: In a medium mixing bowl, blend together 1/2 cup butter or margarine, confectioners' sugar, flavored extract, and marshmallow creme.
- Mix until smooth. Assemble pies by spreading 1 to 2 tablespoonfuls of filling on flat side of a cookie crust, then covering filling with flat side of another cookie crust.

## Nutrition Facts



## Properties

Glycemic Index:11.96, Glycemic Load:11.59, Inflammation Score:-2, Nutrition Score:3.1278260869565%

## Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

## Nutrients (% of daily need)

Calories: 160.82kcal (8.04%), Fat: 5.18g (7.97%), Saturated Fat: 3.13g (19.57%), Carbohydrates: 27.88g (9.29%), Net Carbohydrates: 26.93g (9.79%), Sugar: 17.59g (19.55%), Cholesterol: 20.03mg (6.68%), Sodium: 315.94mg (13.74%), Caffeine: 4.12mg (1.37%), Protein: 2.41g (4.83%), Manganese: 0.14mg (7.11%), Selenium: 4.72µg (6.74%), Vitamin B2: 0.1mg (5.97%), Vitamin B1: 0.09mg (5.94%), Folate: 21.48µg (5.37%), Phosphorus: 52.31mg (5.23%), Iron: 0.8mg (4.46%), Copper: 0.09mg (4.35%), Calcium: 38.58mg (3.86%), Fiber: 0.94g (3.78%), Magnesium: 14.1mg (3.53%), Vitamin B3: 0.68mg (3.39%), Vitamin A: 153.18IU (3.06%), Potassium: 74.31mg (2.12%), Zinc: 0.31mg (2.04%), Vitamin B5: 0.15mg (1.51%), Vitamin E: 0.15mg (1.03%)