

Rocky Road S'mores Bars







DESSERT

Ingredients

I.5 cups flour all-purpose
0.7 cup brown sugar packed
O.5 teaspoon double-acting baking powder
0.5 teaspoon salt
0.3 teaspoon baking soda
0.5 cup butter softened
1 teaspoon vanilla
2 egg volk

3 cups marshmallows miniature

	1 cup milk chocolate chips
	0.7 cup plus light
	0.3 cup butter
	2 teaspoons vanilla
	11.5 oz milk chocolate chips (2 cups)
	2 cups golden beets
	1 cup roasted peanuts salted
Eq	uipment
	bowl
	frying pan
	sauce pan
	oven
Di	rections
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Nutrition Facts

Properties

Glycemic Index:9.7, Glycemic Load:6.96, Inflammation Score:-2, Nutrition Score:2.8730435011827%

Flavonoids

Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 225.88kcal (11.29%), Fat: 11.43g (17.59%), Saturated Fat: 4.18g (26.12%), Carbohydrates: 30.16g (10.05%), Net Carbohydrates: 29.36g (10.67%), Sugar: 22.28g (24.76%), Cholesterol: 12.15mg (4.05%), Sodium: 138.2mg (6.01%), Alcohol: 0.13g (100%), Alcohol %: 0.28% (100%), Protein: 2.34g (4.67%), Manganese: 0.18mg (9.01%), Folate: 27.52µg (6.88%), Vitamin B3: 1.07mg (5.34%), Vitamin B1: 0.07mg (4.66%), Selenium: 3.2µg (4.58%), Vitamin A: 209.34IU (4.19%), Potassium: 124.92mg (3.57%), Phosphorus: 34.95mg (3.49%), Fiber: 0.81g (3.23%), Calcium: 29.75mg (2.97%), Magnesium: 11.77mg (2.94%), Iron: 0.53mg (2.92%), Copper: 0.05mg (2.64%), Vitamin B2: 0.04mg (2.62%), Zinc: 0.22mg (1.49%), Vitamin B5: 0.15mg (1.47%), Vitamin E: 0.2mg (1.34%), Vitamin B6: 0.03mg (1.32%)