



S'more Bars

READY IN



45 min.

SERVINGS



8

CALORIES



556 kcal

DESSERT

Ingredients

- 0.5 cup butter melted (1 stick)
- 1 cup sugar
- 2 cups graham cracker crumbs
- 1 bag milk chocolate chips
- 0.5 bag marshmallows miniature

Equipment

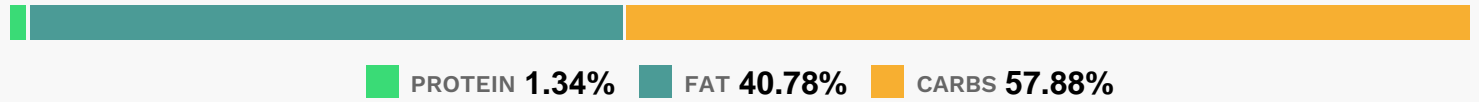
- frying pan
- oven

- wire rack
- baking pan

Directions

- Heat oven to 350F. Grease 8-inch square baking pan.
- Mix graham cracker crumbs, melted butter, and sugar until mixed. Press half of dough in prepared pan.
- Sprinkle chocolate chips over graham cracker layer.
- Sprinkle with mini marshmallows; scatter bits of remaining graham cracker crust over marshmallows.
- Bake 15 to 17 minutes or just until lightly browned. Cool completely in pan on wire rack.
- Cut into bars. 16 bars.

Nutrition Facts



Properties

Glycemic Index:31.82, Glycemic Load:37.46, Inflammation Score:-2, Nutrition Score:2.4447826086957%

Nutrients (% of daily need)

Calories: 555.76kcal (27.79%), Fat: 25.86g (39.79%), Saturated Fat: 15.22g (95.13%), Carbohydrates: 82.61g (27.54%), Net Carbohydrates: 81.88g (29.78%), Sugar: 64.26g (71.4%), Cholesterol: 30.5mg (10.17%), Sodium: 244.02mg (10.61%), Protein: 1.91g (3.81%), Vitamin A: 354.55IU (7.09%), Iron: 0.92mg (5.13%), Calcium: 51.13mg (5.11%), Phosphorus: 47.24mg (4.72%), Potassium: 163.39mg (4.67%), Vitamin B3: 0.81mg (4.07%), Vitamin B2: 0.06mg (3.54%), Magnesium: 13.03mg (3.26%), Vitamin B1: 0.05mg (3.25%), Fiber: 0.73g (2.93%), Zinc: 0.43mg (2.86%), Folate: 10.26µg (2.57%), Vitamin E: 0.33mg (2.19%), Copper: 0.03mg (1.26%), Vitamin B6: 0.02mg (1.1%)