



S'more Brownies

READY IN



90 min.

SERVINGS



16

CALORIES



203 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 1 box betty fun chocolate cupcake mix
- ☐ 2 eggs
- ☐ 4.6 oz add a hershey's chocolate kiss on top as done separated
- ☐ 1 cup marshmallows miniature
- ☐ 0.5 cup vegetable oil

Equipment

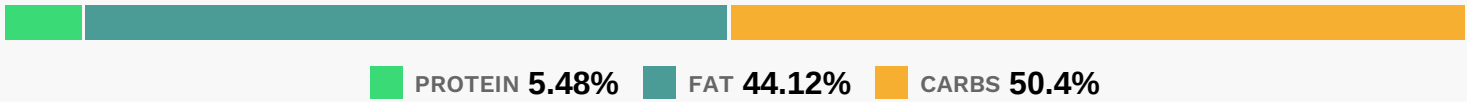
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ toothpicks

Directions

- ☐ Heat oven to 350F. Spray 8-inch square pan with cooking spray. In small bowl, stir pouch of graham crust mix (from cupcake mix box) and melted butter with fork until moistened. Press mixture firmly in bottom of sprayed pan.
- ☐ In medium bowl, stir cake mix (from cupcake mix box), oil and eggs just until dry ingredients are moistened (batter will be thick). Carefully spread evenly over crust. Squeeze marshmallow filling pouch (from cupcake mix box) as directed on box. Squeeze small amounts of filling randomly over batter (about 16 dollops). Marble by pulling knife through batter, being careful not to go deep enough to touch crust, then turn pan and repeat.
- ☐ Bake 27 to 30 minutes or until toothpick inserted 2 inches from side of pan comes out clean.
- ☐ Remove from oven; set oven control to broil.
- ☐ Immediately sprinkle marshmallows over warm brownies. Broil with top 4 to 5 inches from heat 30 to 60 seconds or until marshmallows are golden brown. (Watch carefully; marshmallows will brown quickly.)
- ☐ Let stand 5 minutes; sprinkle with candy pieces. Cool 30 minutes.
- ☐ Cut into 4 rows by 4 rows using sharp knife sprayed with cooking spray.

Nutrition Facts



Properties

Glycemic Index:6.91, Glycemic Load:1.54, Inflammation Score:-1, Nutrition Score:3.351304354875%

Nutrients (% of daily need)

Calories: 203.03kcal (10.15%), Fat: 10.56g (16.24%), Saturated Fat: 3.97g (24.82%), Carbohydrates: 27.14g (9.05%), Net Carbohydrates: 26.29g (9.56%), Sugar: 16.62g (18.47%), Cholesterol: 28.08mg (9.36%), Sodium: 256.69mg (11.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.95g (5.9%), Phosphorus: 84.67mg (8.47%), Iron: 1.39mg (7.74%), Selenium: 5.12µg (7.31%), Calcium: 59.96mg (6%), Copper: 0.12mg (5.75%), Folate: 19.43µg (4.86%),

Vitamin B2: 0.07mg (4.07%), Vitamin K: 3.73µg (3.55%), Vitamin E: 0.53mg (3.53%), Fiber: 0.85g (3.4%),
Magnesium: 13.47mg (3.37%), Vitamin B1: 0.05mg (3.22%), Manganese: 0.06mg (3.1%), Potassium: 97.48mg
(2.79%), Vitamin B3: 0.44mg (2.2%), Zinc: 0.29mg (1.94%), Vitamin A: 96.11IU (1.92%), Vitamin B5: 0.12mg (1.24%)