



WHATSheATE



S'mores Brownies



Dairy Free

READY IN



80 min.

SERVINGS



24

CALORIES



285 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix (1 lb 6.25 oz)
- ☐ 4.6 oz chocolate bar
- ☐ 6 small graham crackers whole
- ☐ 3 cups marshmallows miniature
- ☐ 24 servings vegetable oil for on brownie mix box

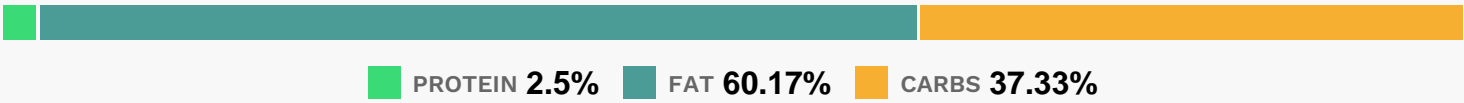
Equipment

- ☐ frying pan
- ☐ oven

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Make brownies as directed on box for 13x9-inch pan. After removing pan from oven, set oven control to broil.
- ☐ Immediately sprinkle marshmallows and graham crackers 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 and graham crackers will brown quickly.)
- ☐ Sprinkle with candy. Cool 30 minutes before serving (yummy served warm). For brownies, cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:6.56, Glycemic Load:5.4, Inflammation Score:-1, Nutrition Score:2.9660869328224%

Nutrients (% of daily need)

Calories: 285.03kcal (14.25%), Fat: 19.28g (29.65%), Saturated Fat: 4.09g (25.58%), Carbohydrates: 26.91g (8.97%), Net Carbohydrates: 26.18g (9.52%), Sugar: 16.26g (18.07%), Cholesterol: 0.16mg (0.05%), Sodium: 91.21mg (3.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.39mg (1.46%), Protein: 1.8g (3.61%), Vitamin K: 26.15µg (24.9%), Vitamin E: 1.18mg (7.85%), Iron: 1.41mg (7.85%), Manganese: 0.11mg (5.37%), Copper: 0.1mg (5.21%), Magnesium: 14.71mg (3.68%), Fiber: 0.72g (2.9%), Phosphorus: 24.49mg (2.45%), Zinc: 0.25mg (1.68%), Potassium: 45.78mg (1.31%)