



S'mores Cookie Bars

READY IN



15 min.

SERVINGS



15

CALORIES



481 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 large eggs beaten
- ☐ 2 cups flour all-purpose
- ☐ 2 cups graham cracker crumbs
- ☐ 1.5 cups brown sugar light packed
- ☐ 2 cups marshmallow creme (such as Marshmallow Fluff)
- ☐ 2 cups chocolate chips
- ☐ 0.3 teaspoon salt
- ☐ 16 tablespoons butter unsalted at room temperature (2 sticks)

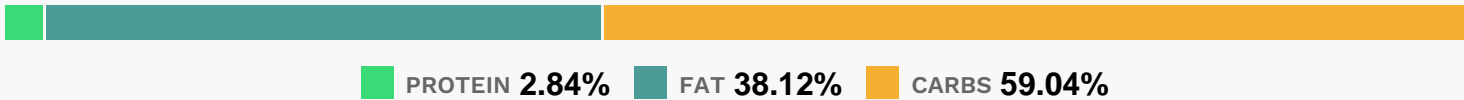
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350F. Line a 9-by-13-inch baking pan with foil, leaving a 2-inch overhang on 2 sides. Mist foil with cooking spray.
- ☐ In a bowl, combine flour, graham cracker crumbs, baking powder and salt; mix well. In a large bowl, using an electric mixer on medium speed, beat butter and sugar until light, about 2 minutes. Beat in eggs until well combined. Reduce mixer speed to low and slowly beat flour mixture into butter mixture. Divide dough in half. Press half of dough into pan until dough is uniform and flat.
- ☐ Spread with marshmallow topping and sprinkle chocolate chips on top. Scatter remaining dough over in clumps. Don't worry about covering the top; marshmallow and chocolate chips should peek through.
- ☐ Bake until golden brown, 30 to 35 minutes.
- ☐ Place pan on a wire rack to cool completely.
- ☐ Remove from pan, peel off foil and cut into bars.

Nutrition Facts



Properties

Glycemic Index:16.07, Glycemic Load:15.3, Inflammation Score:-3, Nutrition Score:4.8895652242329%

Nutrients (% of daily need)

Calories: 480.66kcal (24.03%), Fat: 20.89g (32.13%), Saturated Fat: 12.37g (77.29%), Carbohydrates: 72.79g (24.26%), Net Carbohydrates: 71.96g (26.17%), Sugar: 48.12g (53.47%), Cholesterol: 56.91mg (18.97%), Sodium: 158.44mg (6.89%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.5g (7%), Selenium: 8.11µg (11.59%), Vitamin B1: 0.16mg (10.65%), Folate: 39.45µg (9.86%), Iron: 1.54mg (8.56%), Vitamin B2: 0.14mg (8.52%), Vitamin A: 409.18IU (8.18%), Vitamin B3: 1.44mg (7.21%), Calcium: 69.76mg (6.98%), Manganese: 0.13mg (6.52%), Phosphorus: 64.13mg (6.41%), Potassium: 148.33mg (4.24%), Magnesium: 13.43mg (3.36%), Fiber: 0.83g (3.33%), Zinc: 0.44mg (2.93%), Vitamin E: 0.43mg (2.84%), Vitamin D: 0.36µg (2.38%), Copper: 0.04mg (2.25%), Vitamin B5: 0.22mg (2.21%), Vitamin B6: 0.04mg (1.97%), Vitamin B12: 0.08µg (1.41%), Vitamin K: 1.12µg (1.06%)