



## S'mores Crescent Doughnuts

READY IN



30 min.

SERVINGS



3

CALORIES



651 kcal

MORNING MEAL

BRUNCH

BREAKFAST

### Ingredients

- 1.5 teaspoons graham cracker crumbs
- 0.3 cup marshmallow crème
- 0.3 cup milk chocolate chips melted
- 8 ounce crescent dinner rolls refrigerated pillsbury® canned
- 2 cups vegetable oil for frying

### Equipment

- paper towels
- sauce pan

- ziploc bags
- deep fryer

## Directions

- In deep fryer or 2-quart heavy saucepan, heat oil over medium heat to 350 degrees F.
- Separate crescent dough into 4 rectangles. Firmly press perforations to seal. Stack 2 rectangles on top of one another. Fold in half widthwise to make tall stack. Repeat with remaining 2 rectangles.
- To make 2 doughnuts, use 3-inch biscuit cutter to cut 1 round from each stack; use 1/2-inch biscuit cutter to cut small hole in center of each round. Reroll remaining dough to cut third doughnut.
- Fry doughnuts in hot oil 1 1/2 minutes on each side or until deep golden brown and cooked through.
- Drain on paper towels. Cool 5 minutes.
- Carefully split doughnuts in half.
- Place marshmallow creme in resealable food-storage plastic bag.
- Cut 1/2 inch off one corner of bag; pipe marshmallow creme onto bottom half of each doughnut. Cover each with top of doughnut.
- Spread melted chocolate on top of each doughnut.
- Sprinkle with graham cracker crumbs.

## Nutrition Facts



## Properties

Glycemic Index:24.67, Glycemic Load:1.35, Inflammation Score:-2, Nutrition Score:3.4117391436644%

## Nutrients (% of daily need)

Calories: 650.61kcal (32.53%), Fat: 49.86g (76.7%), Saturated Fat: 13.95g (87.22%), Carbohydrates: 53.78g (17.93%), Net Carbohydrates: 53.7g (19.53%), Sugar: 25.38g (28.2%), Cholesterol: 0mg (0%), Sodium: 609.92mg (26.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.82g (5.64%), Vitamin K: 53.45µg (50.91%), Vitamin E: 2.38mg (15.85%), Iron: 1.06mg (5.9%), Potassium: 47.28mg (1.35%), Calcium: 12.69mg (1.27%)