



S'mores Thumbprint Cookies

READY IN



60 min.

SERVINGS



60

CALORIES



197 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 0.5 cup brown sugar packed
- 1 eggs
- 1 teaspoon vanilla
- 1.3 cups flour all-purpose
- 1 cup graham cracker crumbs finely (16 cracker squares)
- 0.1 teaspoon salt
- 1.3 cups marshmallows miniature
- 60 chocolate (from four 1.55-oz bars)

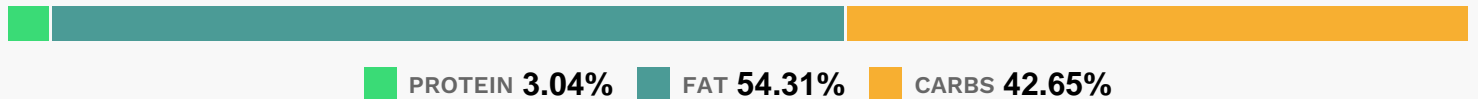
Equipment

- bowl
- baking sheet
- oven
- knife
- hand mixer

Directions

- Heat oven to 325°F.
- In large bowl, beat butter and brown sugar with electric mixer on medium speed until light and fluffy.
- Add egg and vanilla; beat until blended.
- Add flour, cracker crumbs and salt; on low speed, beat about 1 minute or until stiff dough forms.
- Shape dough by heaping teaspoonfuls into 60 balls. On ungreased cookie sheets, place balls 2 inches apart. With thumb, make indentation in center of each.
- Bake 10 to 12 minutes or until cookies are firm and edges are just beginning to brown. Lightly press 2 marshmallows in center of each cookie; bake 2 to 3 minutes longer. Top marshmallows on each cookie with 1 rectangle of chocolate; let stand 2 to 3 minutes. With tip of knife, gently spread chocolate over marshmallows.
- Let stand until chocolate is set.

Nutrition Facts



Properties

Glycemic Index:5.03, Glycemic Load:9.35, Inflammation Score:-2, Nutrition Score:3.0169565007091%

Nutrients (% of daily need)

Calories: 196.65kcal (9.83%), Fat: 12.88g (19.82%), Saturated Fat: 7.62g (47.6%), Carbohydrates: 22.76g (7.59%), Net Carbohydrates: 21.1g (7.67%), Sugar: 17.14g (19.04%), Cholesterol: 10.86mg (3.62%), Sodium: 45.33mg (1.97%),

Alcohol: 0.02g (100%), Alcohol %: 0.07% (100%), Caffeine: 18.48mg (6.16%), Protein: 1.62g (3.24%), Copper: 0.17mg (8.38%), Magnesium: 33.43mg (8.36%), Manganese: 0.16mg (7.94%), Fiber: 1.66g (6.65%), Iron: 0.99mg (5.49%), Vitamin B2: 0.09mg (5.23%), Phosphorus: 49.51mg (4.95%), Zinc: 0.48mg (3.2%), Selenium: 2.03µg (2.9%), Potassium: 91.16mg (2.6%), Vitamin B1: 0.03mg (2.07%), Vitamin B3: 0.41mg (2.05%), Vitamin A: 98.51IU (1.97%), Vitamin K: 2.04µg (1.94%), Folate: 7.05µg (1.76%), Vitamin E: 0.17mg (1.13%), Calcium: 11.12mg (1.11%)