



Toasted Marshmallow Tagalong Peanut Butter Cake Bars



Dairy Free



Popular

READY IN



45 min.

SERVINGS



16

CALORIES



306 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons canola oil
- ☐ 1.5 cups chocolate chips mini (I used)
- ☐ 10 girl scout tagalongs quartered (peanut butter patties)
- ☐ 0.5 cup creamy peanut butter
- ☐ 1 large eggs
- ☐ 6 marshmallows
- ☐ 1 box duncan hines classic decadent cake mix yellow

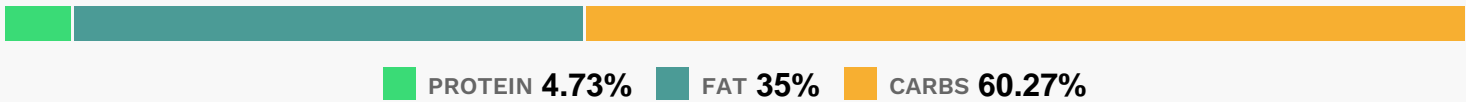
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Preheat oven to 400 degrees F. then back to 350 for bars and line 2 large baking sheets with a silpat liner or parchment paper. I used the half sheet size.
- ☐ Place marshmallows into the center of your baking sheet and bake for about 10 minutes until nice and golden on the tops and puffed.
- ☐ Remove and reduce oven’s temperature to 35
- ☐ Place cake mix, butter, oil, egg, chocolate chips and quartered Tagalongs into a large mixing bowl. Stir to combine. Stir in toasted marshmallows, only stir to combine gently, you don’t want to mix too much.
- ☐ Transfer dough to prepared baking sheet and press evenly, don’t spread to edges, just within the border is fine.
- ☐ Bake for 18–22 minutes, until baked through.
- ☐ Remove and let cook for 30 minutes before slicing into squares.
- ☐ Serve and Enjoy!

Nutrition Facts



Properties

Glycemic Index:5.53, Glycemic Load:5, Inflammation Score:-1, Nutrition Score:4.6226086512856%

Nutrients (% of daily need)

Calories: 306.09kcal (15.3%), Fat: 12.23g (18.81%), Saturated Fat: 4.65g (29.04%), Carbohydrates: 47.36g (15.79%), Net Carbohydrates: 46.55g (16.93%), Sugar: 30.17g (33.52%), Cholesterol: 11.63mg (3.88%), Sodium: 284.74mg (12.38%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.72g (7.44%), Phosphorus: 136.59mg (13.66%),

Vitamin B3: 1.91mg (9.57%), Manganese: 0.19mg (9.54%), Vitamin E: 1.43mg (9.52%), Calcium: 86.53mg (8.65%), Folate: 31.01µg (7.75%), Vitamin B2: 0.11mg (6.21%), Vitamin B1: 0.09mg (5.87%), Iron: 0.9mg (5%), Magnesium: 18.48mg (4.62%), Copper: 0.07mg (3.57%), Selenium: 2.45µg (3.5%), Vitamin B6: 0.07mg (3.45%), Potassium: 117.2mg (3.35%), Fiber: 0.81g (3.26%), Vitamin B5: 0.26mg (2.58%), Zinc: 0.35mg (2.35%), Vitamin K: 2.22µg (2.11%)