



## Warm Toasted Marshmallow S'mores Bars

READY IN



55 min.

SERVINGS



24

CALORIES



300 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter melted
- ☐ 1 cup graham cracker crumbs
- ☐ 4.5 cups marshmallows miniature
- ☐ 18 oz milk chocolate chips
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

### Equipment

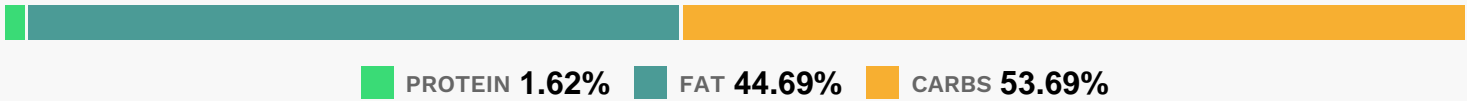
- ☐ bowl
- ☐ frying pan

☐ oven

## Directions

- ☐ Heat oven to 375F. In large bowl, stir together cookie mix and crumbs. Stir in melted butter until soft dough forms. Press into ungreased 13x9-inch pan.
- ☐ Bake 18 to 20 minutes or until set. Immediately sprinkle chocolate chips over crust.
- ☐ Let stand 3 to 5 minutes or until chocolate begins to melt.
- ☐ Spread chocolate evenly over crust.
- ☐ Set oven control to broil.
- ☐ Sprinkle marshmallows over melted chocolate. Broil with top 5 to 6 inches from heat 20 to 30 seconds or until marshmallows are toasted. (Watch closely; marshmallows will brown quickly.) Cool 10 minutes. For bars, cut into 6 rows by 4 rows.
- ☐ Serve warm. Store any remaining bars tightly covered.

## Nutrition Facts



## Properties

Glycemic Index:5.6, Glycemic Load:6.49, Inflammation Score:-2, Nutrition Score:1.0021739049774%

## Nutrients (% of daily need)

Calories: 300.17kcal (15.01%), Fat: 15.17g (23.34%), Saturated Fat: 5.44g (33.98%), Carbohydrates: 41.01g (13.67%), Net Carbohydrates: 40.88g (14.87%), Sugar: 27.94g (31.05%), Cholesterol: 0mg (0%), Sodium: 178.8mg (7.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.24g (2.47%), Vitamin A: 338.32IU (6.77%), Calcium: 21.07mg (2.11%), Potassium: 71.38mg (2.04%), Vitamin E: 0.29mg (1.95%), Vitamin B1: 0.02mg (1.43%), Iron: 0.24mg (1.34%), Folate: 5.11µg (1.28%), Vitamin B3: 0.22mg (1.12%), Vitamin B2: 0.02mg (1.12%)