



Warm Toasted Marshmallow S'mores Bars

 Popular

READY IN



55 min.

SERVINGS



24

CALORIES



300 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 1 cup graham cracker crumbs
- 1 cup butter melted
- 18 oz milk chocolate chips
- 4.5 cups marshmallows miniature

Equipment

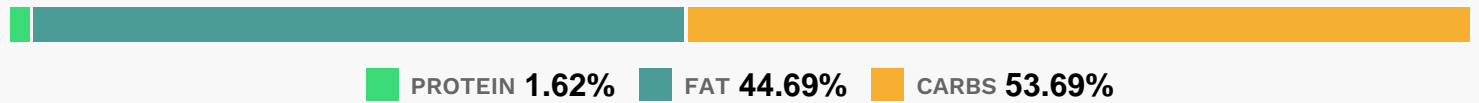
- bowl
- frying pan

oven

Directions

- Heat oven to 375°F. 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: 300.19kcal (15.01%), Fat: 15.17g (23.34%), Saturated Fat: 5.44g (33.98%), Carbohydrates: 41.01g (13.67%), Net Carbohydrates: 40.89g (14.87%), Sugar: 27.95g (31.05%), Cholesterol: 0mg (0%), Sodium: 178.82mg (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%)