

S'more Brownie Bites

Ingredients

- 1 package (10.25 ounces) fudge brownie mix
- 1/4 cup vegetable oil
- 1 egg
- 2 tablespoons water
- 1/3 cup milk chocolate chips
- 1 cup mini marshmallows
- 48 bear-shaped graham snacks

Directions

1. Preheat oven to 325°F. Spray the cups of the **Deluxe Mini-Muffin Pan** with nonstick cooking spray.
2. Put the brownie mix in the **Classic Batter Bowl**. Add the oil, egg and water. Mix with a **Bamboo Spoon** about 50 times. The batter will be a little lumpy. Using the **Small Scoop**, put 1 scoop of batter into each muffin cup. Each cup should be about 1/2 full.
3. Bake the brownie cups for 13 to 14 minutes or until the edges of the brownie cups are set. Using **Oven Mitts**, carefully remove the pan from the oven and put it on a cooling rack. Gently press about 5 chocolate chips, 3 mini marshmallows and 2 bear graham snacks in each brownie cup. Let the brownie cups cool in the pan for 5 minutes, then remove them from the pan.



Yield:

- 24 brownie bites
24 servings of 1 brownie bite

Nutrients per serving:

Calories 100, Total Fat 4.5 g, Saturated Fat 1 g, Cholesterol 10 mg, Carbohydrate 15 g, Protein 1 g, Sodium 60 mg, Fiber 0 g

U.S. Diabetic exchanges per serving:

1 starch, 1/2 fat (1 carb)

Cook's Tips:

When the brownie bites are completely cool, put them in a plastic container and cover them with the lid.