Open-Faced Peanut Butter S'mores

Entire recipe: 120 calories, 3.5g total fat (1g sat. fat), 90mg sodium, 21g carbs, 1g fiber, 10g sugars, 2.5g protein

Prep: 5 minutes or less **Cook:** 5 minutes or less

More: Dessert Recipes, Single Serving, 30 Minutes or Less, Four or More Servings

Ingredients

1 1/2 tsp. powdered peanut butter
1 tsp. mini semi-sweet chocolate chips
1 sheet graham crackers (4 crackers)
12 mini marshmallows

Directions

In a small microwave-safe bowl, combine powdered peanut butter, chocolate chips, and 1 tbsp. warm water. Microwave for 10 seconds, or until melted. Stir well.

Place graham cracker on a microwave-safe plate, and top with marshmallows. Microwave for 15 seconds, or until marshmallows are puffy and melty.

Drizzle with chocolate-PB mixture.

MAKES 1 SERVING

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