



## Cakespy: Leftover Peeps S'more Ice Cream Pie

READY IN



180 min.

SERVINGS



6

CALORIES



480 kcal

DESSERT

### Ingredients

- ☐ 2 tablespoons brown sugar packed
- ☐ 0.3 cup butter melted
- ☐ 1.5 cups graham cracker crumbs
- ☐ 1 pint whipped cream softened fine (chocolate is too)
- ☐ 1 cup marshmallow creme
- ☐ 12 chocolate bunnies

### Equipment

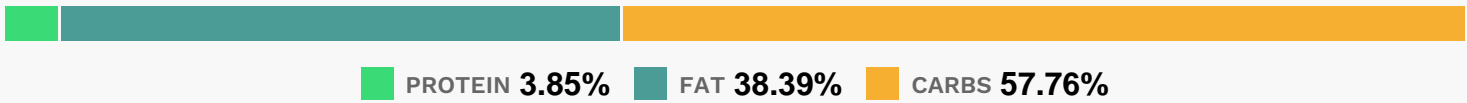
- ☐ bowl

☐ oven

Directions

- ☐ Preheat your oven to 32
- ☐ In a medium bowl, combine the graham cracker crumbs and sugar; add the butter, and stir until well distributed.
- ☐ Press the graham cracker mixture into a greased 9-inch pie plate.
- ☐ Bake for 7–9 minutes, or until lightly brown.
- ☐ Remove from the oven, and let cool to room temperature.
- ☐ Spoon the ice cream into the crust, gently smoothing it down so that the ice cream lies flat; take care, because the crust is fairly delicate and you don't want to get crumbs in the ice cream.
- ☐ Freeze until firm, about 30 minutes.
- ☐ Spread the marshmallow fluff in an even layer on top of the ice cream; place the Peeps on top of the fluff in whatever configuration you'd like. Return the pie to the freezer for at least two hours or even overnight; you really want it to be pretty frozen before the next step.
- ☐ Just before serving, broil about 6 inches from the heat source for about 1–2 minutes, or until the Peeps are nice and toasty.
- ☐ Serve immediately.

Nutrition Facts



Properties

Glycemic Index:30.83, Glycemic Load:22.33, Inflammation Score:-4, Nutrition Score:5.1347826252813%

Nutrients (% of daily need)

Calories: 479.71kcal (23.99%), Fat: 21g (32.31%), Saturated Fat: 12.16g (76.03%), Carbohydrates: 71.11g (23.7%), Net Carbohydrates: 69.84g (25.4%), Sugar: 52.22g (58.02%), Cholesterol: 61.81mg (20.6%), Sodium: 289.81mg (12.6%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.74g (9.49%), Vitamin B2: 0.24mg (14.35%), Vitamin A: 647.16IU (12.94%), Phosphorus: 128.41mg (12.84%), Calcium: 123.88mg (12.39%), Zinc: 0.96mg (6.43%), Magnesium: 24.04mg (6.01%), Potassium: 202.45mg (5.78%), Vitamin B12: 0.33µg (5.48%), Vitamin B1: 0.08mg (5.39%), Iron: 0.97mg (5.38%), Fiber: 1.27g (5.06%), Vitamin B5: 0.48mg (4.77%), Vitamin B3: 0.89mg (4.47%), Vitamin E: 0.53mg (3.53%),

Folate: 14.02µg (3.51%), Vitamin B6: 0.06mg (3.04%), Selenium: 1.59µg (2.28%), Copper: 0.03mg (1.32%), Vitamin K: 1.12µg (1.07%), Vitamin D: 0.16µg (1.05%)