



## Chocolate Bar Torte

READY IN



155 min.

SERVINGS



15

CALORIES



364 kcal

DESSERT

### Ingredients

- 6 tablespoons butter melted
- 1.6 ounce bars chocolate candy (such as Hershey's®)
- 30 graham cracker squares crushed
- 3 cups heavy whipping cream
- 48 large marshmallows chopped
- 2 tablespoons milk
- 0.3 cup sugar white

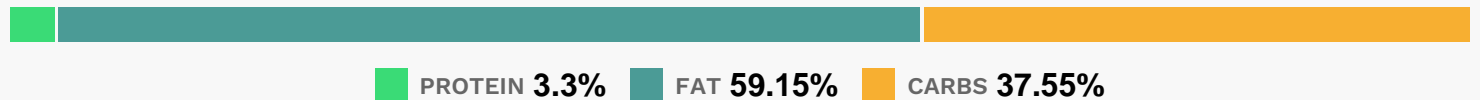
### Equipment

- bowl
- sauce pan

## Directions

- Pour both amounts of milk into a saucepan, place over medium heat, and bring milk almost to a simmer, stirring often.
- Add marshmallows and chocolate candy bars. Stir until marshmallows and chocolate melt and the mixture is smooth. Set aside to cool.
- Whip cream in a large bowl until fluffy and cream holds stiff peaks when beaters are lifted straight up, about 5 minutes. Gently fold cooled marshmallow mixture into whipped cream.
- Combine graham cracker crumbs, sugar, and butter until crust mixture is evenly moist. Press mixture into the bottom of a 9x13-inch dish.
- Spread marshmallow filling evenly over the crumb crust. Refrigerate until set, about 2 hours.

## Nutrition Facts



## Properties

Glycemic Index:21.04, Glycemic Load:21.15, Inflammation Score:-5, Nutrition Score:3.9634781959264%

## Nutrients (% of daily need)

Calories: 364.14kcal (18.21%), Fat: 24.49g (37.68%), Saturated Fat: 14.81g (92.57%), Carbohydrates: 34.99g (11.66%), Net Carbohydrates: 34.17g (12.43%), Sugar: 21.64g (24.05%), Cholesterol: 66.16mg (22.05%), Sodium: 160.42mg (6.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.08g (6.15%), Vitamin A: 844.05IU (16.88%), Vitamin B2: 0.13mg (7.7%), Phosphorus: 70.07mg (7.01%), Iron: 1.03mg (5.72%), Vitamin D: 0.78µg (5.22%), Calcium: 49.12mg (4.91%), Magnesium: 19.07mg (4.77%), Copper: 0.08mg (4.16%), Vitamin E: 0.59mg (3.91%), Zinc: 0.51mg (3.37%), Fiber: 0.82g (3.27%), Vitamin B3: 0.61mg (3.06%), Selenium: 2.12µg (3.03%), Manganese: 0.06mg (2.98%), Vitamin B1: 0.04mg (2.94%), Potassium: 96.48mg (2.76%), Folate: 8.74µg (2.18%), Vitamin K: 2.13µg (2.03%), Vitamin B12: 0.1µg (1.74%), Vitamin B6: 0.03mg (1.69%), Vitamin B5: 0.15mg (1.48%)