



## Chocolate Bliss Mallow Tart

READY IN



245 min.

SERVINGS



5

CALORIES



751 kcal

### Ingredients

- 4 Tbsp butter melted
- 0.5 cup half-and-half
- 2.5 cups marshmallows jet-puffed miniature divided
- 0.3 cup milk
- 8 oz baker's semi-sweet chocolate
- 40 vanilla wafers divided
- 2 cups cool whip whipped topping thawed

### Equipment

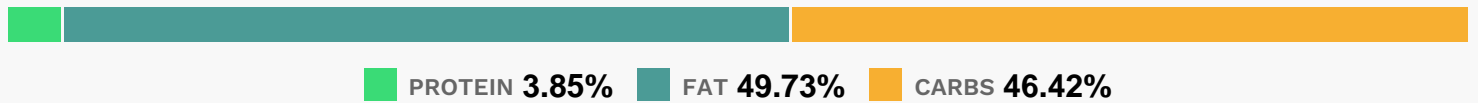
- bowl

- whisk
- microwave

## Directions

- Reserve 5 wafers for garnish. Finely crush remaining 35 wafers; mix with butter. Press firmly onto bottom and up side of 9-inch pie plate; set aside. Microwave chocolate and cream in medium microwaveable bowl on HIGH 2 min. Stir with wire whisk until chocolate is melted and mixture is well blended.
- Pour into crust. Refrigerate 30 min. or until firm.
- Microwave 2 cups of the marshmallows and milk in large microwaveable bowl on HIGH 1-1/2 min. or until marshmallows are completely melted and mixture is well blended, stirring after 1 min. Refrigerate 15 min. or until mixture is completely cooled. Gently stir in whipped topping.
- Spread over chocolate layer in crust.
- Refrigerate 3 hours or until firm. Top with reserved 5 wafers and remaining 1/2 cup marshmallows just before serving.

## Nutrition Facts



## Properties

Glycemic Index:35.1, Glycemic Load:39, Inflammation Score:-6, Nutrition Score:11.033478318349%

## Nutrients (% of daily need)

Calories: 750.64kcal (37.53%), Fat: 41.9g (64.46%), Saturated Fat: 19.93g (124.57%), Carbohydrates: 87.98g (29.33%), Net Carbohydrates: 83.66g (30.42%), Sugar: 54.89g (60.98%), Cholesterol: 13.74mg (4.58%), Sodium: 364.11mg (15.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 39.01mg (13%), Protein: 7.3g (14.61%), Manganese: 0.6mg (30.19%), Copper: 0.6mg (29.78%), Magnesium: 86.65mg (21.66%), Phosphorus: 200.18mg (20.02%), Fiber: 4.33g (17.3%), Iron: 2.97mg (16.48%), Vitamin B1: 0.24mg (15.84%), Vitamin B2: 0.23mg (13.4%), Folate: 44.23µg (11.06%), Vitamin A: 550.94IU (11.02%), Potassium: 384mg (10.97%), Calcium: 94.43mg (9.44%), Zinc: 1.39mg (9.24%), Vitamin B3: 1.72mg (8.6%), Selenium: 5.96µg (8.52%), Vitamin E: 0.83mg (5.54%), Vitamin B12: 0.26µg (4.41%), Vitamin K: 4.58µg (4.36%), Vitamin B5: 0.26mg (2.62%), Vitamin B6: 0.04mg (2.14%)