



Decadent S'mores Tiramisù

READY IN



47 min.

SERVINGS



6

CALORIES



577 kcal

DESSERT

Ingredients

- 1 cup double-strength coffee at room temperature brewed
- 8 oz philadelphia cream cheese softened
- 3.1 oz milk chocolate candy bars chopped
- 3 egg yolks
- 14 graham cracker sheets
- 0.5 cup domino granulated sugar
- 2 cups marshmallows miniature
- 1 sprigs garnish: 6 mint fresh
- 2 tablespoons orange liqueur

- 1 teaspoon cocoa unsweetened
- 1 teaspoon mccormick gourmet collection madagascar vanilla extract organic pure
- 0.5 cup whipping cream cold

Equipment

- bowl
- sauce pan
- whisk
- baking pan
- hand mixer
- aluminum foil
- candy thermometer

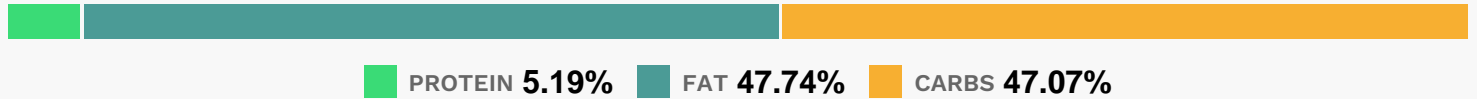
Directions

- Break each graham cracker sheet into 4 equal pieces along perforations.
- Remove and reserve 2 graham cracker pieces.
- Beat whipping cream and vanilla at high speed with an electric mixer until soft peaks form. Cover and chill.
- Meanwhile, bring a small amount of water to a boil in a medium saucepan over medium heat.
- Whisk together egg yolks and sugar in a medium-size stainless steel bowl.
- Place metal bowl with egg mixture over boiling water in saucepan, making sure bottom of bowl does not touch boiling water.
- Whisk egg mixture constantly, over boiling water, 6 to 7 minutes or until a candy thermometer registers 160.
- Mixture should be thick, pale, and hot to the touch.)
- Transfer to a small bowl; cover and chill 15 minutes or until cool.
- Beat cream cheese at medium speed 30 seconds or until creamy. Gradually add cooled egg mixture and orange liqueur, beating until smooth. Gently fold in whipped cream mixture.
- Place espresso in a shallow dish or bowl. Quickly dip 18 graham cracker pieces, 1 at a time, into espresso, and place in an 8-inch square lightly greased aluminum foil-lined baking pan to

cover bottom.

- Spread one-third of cream cheese mixture evenly over crackers. Repeat layers twice.
- Sprinkle with chopped chocolate, and top with marshmallows.
- Broil 5 inches from heat 30 seconds to 1 minute or until marshmallows are puffed and golden.
- Let cool 10 minutes. Dust with cocoa. Cover and chill at least 6 hours or up to 24 hours.
- Break each reserved graham cracker piece into thirds. Insert 1 corner of 1 graham cracker piece into top of each serving.
- Garnish, if desired.
- Serve cold.
- *2 Tbsp. milk may be substituted.

Nutrition Facts



Properties

Glycemic Index:45.7, Glycemic Load:41.41, Inflammation Score:-6, Nutrition Score:8.224347786411%

Flavonoids

Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.34mg, Epicatechin: 0.34mg, Epicatechin: 0.34mg, Epicatechin: 0.34mg Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 576.86kcal (28.84%), Fat: 30.96g (47.63%), Saturated Fat: 16.54g (103.35%), Carbohydrates: 68.68g (22.89%), Net Carbohydrates: 66.67g (24.24%), Sugar: 45.04g (50.04%), Cholesterol: 157.79mg (52.6%), Sodium: 360.82mg (15.69%), Alcohol: 1.53g (100%), Alcohol %: 1.01% (100%), Caffeine: 27.15mg (9.05%), Protein: 7.57g (15.13%), Vitamin B2: 0.32mg (18.87%), Vitamin A: 936.06IU (18.72%), Phosphorus: 178.77mg (17.88%), Selenium: 9.72µg (13.88%), Iron: 2.15mg (11.93%), Magnesium: 43.78mg (10.94%), Calcium: 92.89mg (9.29%), Zinc: 1.33mg (8.86%), Folate: 34µg (8.5%), Fiber: 2.01g (8.03%), Vitamin B1: 0.11mg (7.48%), Vitamin B3: 1.49mg (7.44%), Copper: 0.14mg (6.86%), Vitamin B5: 0.65mg (6.48%), Potassium: 205.33mg (5.87%), Vitamin D: 0.8µg (5.36%), Vitamin E: 0.78mg (5.21%), Manganese: 0.1mg (5.17%), Vitamin B6: 0.1mg (5%), Vitamin B12: 0.29µg (4.84%), Vitamin K: 2.46µg

(2.34%)