



Grasshopper Dessert Squares

READY IN



310 min.

SERVINGS



16

CALORIES



364 kcal

DESSERT

Ingredients

- 1.5 cups crème-filled chocolate sandwich cookies (from 15-oz package)
- 0.3 cup sugar
- 6 tablespoons butter melted
- 16 oz cream cheese cubed softened
- 0.3 cup crème de cassis liqueur green
- 0.3 cup creme de cacao liqueur white
- 7 oz marshmallow creme ()
- 1.5 cups whipping cream

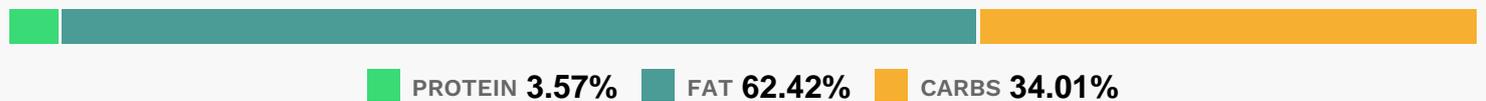
Equipment

- bowl
- frying pan
- hand mixer
- aluminum foil

Directions

- Line 13x9-inch pan with foil so edges of foil extend over sides of pan; spray with cooking spray. In pan, mix cookie crumbs, sugar and butter. Press evenly in bottom of pan.
- In large bowl, beat cream cheese, crème de menthe and crème de cacao with electric mixer on medium speed until smooth.
- Add marshmallow creme; beat until smooth. Refrigerate about 45 minutes or until mixture mounds when dropped from a spoon.
- In chilled large bowl, beat whipping cream on high speed until stiff peaks form. Fold whipped cream into marshmallow mixture until blended.
- Pour over crust. Freeze about 4 hours or until firm.
- Remove from pan, using foil to lift.
- Let dessert stand at room temperature 10 minutes before cutting. Freeze any remaining dessert tightly covered.

Nutrition Facts



Properties

Glycemic Index:6.07, Glycemic Load:2.6, Inflammation Score:-5, Nutrition Score:4.3030435229125%

Nutrients (% of daily need)

Calories: 363.73kcal (18.19%), Fat: 24.92g (38.34%), Saturated Fat: 12.58g (78.65%), Carbohydrates: 30.56g (10.19%), Net Carbohydrates: 30.12g (10.95%), Sugar: 21.67g (24.08%), Cholesterol: 53.85mg (17.95%), Sodium: 203.03mg (8.83%), Alcohol: 2.17g (100%), Alcohol %: 2.89% (100%), Protein: 3.21g (6.41%), Vitamin A: 896.82IU (17.94%), Iron: 1.87mg (10.41%), Vitamin B2: 0.15mg (8.55%), Vitamin E: 0.98mg (6.55%), Phosphorus: 58.43mg

(5.84%), Selenium: 3.93µg (5.61%), Manganese: 0.11mg (5.36%), Vitamin K: 5.42µg (5.16%), Calcium: 46.98mg (4.7%), Folate: 12.65µg (3.16%), Copper: 0.06mg (3.09%), Magnesium: 11.32mg (2.83%), Potassium: 95.99mg (2.74%), Vitamin B1: 0.04mg (2.74%), Vitamin B5: 0.27mg (2.68%), Vitamin D: 0.36µg (2.38%), Vitamin B3: 0.43mg (2.16%), Zinc: 0.31mg (2.06%), Fiber: 0.44g (1.74%), Vitamin B12: 0.1µg (1.72%), Vitamin B6: 0.03mg (1.38%)