



## Peppermint Grasshopper Torte

READY IN



45 min.

SERVINGS



12

CALORIES



487 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 1 sprigs peppermint candies
- 2 cups chocolate wafers such as nabisco famous ( 40)
- 5 drops drop natural food coloring green
- 2 cups cup heavy whipping cream
- 7 ounces marshmallow creme
- 0.3 cup milk
- 0.5 teaspoon peppermint extract
- 2 drops food coloring red

1 pint whipped cream softened

## Equipment

bowl

springform pan

## Directions

In a small bowl, combine cookie crumbs and butter. Press onto the bottom of a 9-in. springform pan. Refrigerate for 30 minutes. Tint ice cream with green food coloring.

Spread over crust. Cover and freeze for 2 hours or until firm.

Meanwhile, in a bowl, combine marshmallow creme and milk.

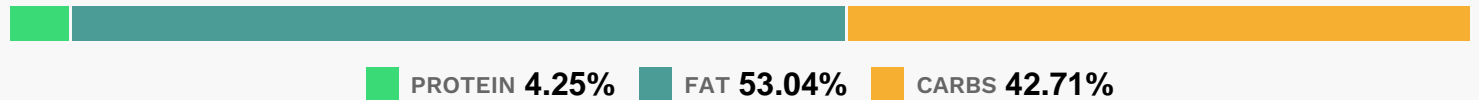
Add extract and red food coloring. Fold in whipped cream.

Spread over ice cream. Cover and freeze until firm.

Remove from the freezer 10 minutes before serving.

Garnish with chocolate curls, candies and mint if desired.

## Nutrition Facts



## Properties

Glycemic Index:22.38, Glycemic Load:19.18, Inflammation Score:-6, Nutrition Score:7.2830434804377%

## Nutrients (% of daily need)

Calories: 487.24kcal (24.36%), Fat: 29.53g (45.44%), Saturated Fat: 16.81g (105.05%), Carbohydrates: 53.5g (17.83%), Net Carbohydrates: 51.88g (18.87%), Sugar: 34.76g (38.62%), Cholesterol: 77.13mg (25.71%), Sodium: 313.45mg (13.63%), Alcohol: 0.06g (100%), Alcohol %: 0.05% (100%), Caffeine: 3.94mg (1.31%), Protein: 5.33g (10.66%), Vitamin A: 919.65IU (18.39%), Vitamin B2: 0.28mg (16.67%), Manganese: 0.28mg (13.93%), Phosphorus: 123.12mg (12.31%), Copper: 0.2mg (9.81%), Calcium: 96.66mg (9.67%), Iron: 1.66mg (9.21%), Magnesium: 29.95mg (7.49%), Vitamin B1: 0.11mg (7.16%), Fiber: 1.62g (6.47%), Selenium: 4.31µg (6.15%), Vitamin E: 0.92mg (6.11%), Vitamin B3: 1.21mg (6.04%), Potassium: 208.34mg (5.95%), Folate: 22.28µg (5.57%), Zinc: 0.82mg (5.49%), Vitamin D: 0.77µg (5.13%), Vitamin B5: 0.51mg (5.06%), Vitamin B12: 0.29µg (4.85%), Vitamin B6: 0.06mg (2.81%), Vitamin K: 2.79µg (2.66%)