



## S'more Meltaway Pie

READY IN



330 min.

SERVINGS



30

CALORIES



86 kcal

### Ingredients

- 0.3 cup butter melted
- 0.5 cup cream sauce hot warmed
- 10 graham crackers whole crushed finely ( 1-)
- 16 marshmallows jet-puffed halved
- 2 cups whipped cream softened

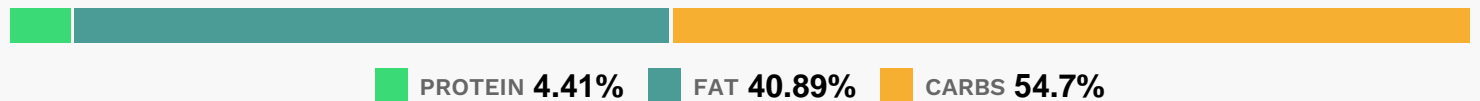
### Equipment

- oven
- broiler

## Directions

- Heat oven to 350F.
- Mix graham crumbs and butter; press onto bottom and up side of 9-inch pie plate.
- Bake 10 min. or until lightly browned. Cool completely.
- Spread fudge topping carefully onto bottom of crust. Top with ice cream. Freeze 5 hours or until firm.
- Remove pie from freezer when ready to serve.
- Heat broiler.
- Place marshmallow halves, cut sides down, on top of pie. Broil, 4 inches from heat, 2 min. or until marshmallows are golden brown and puffed.
- Serve immediately.

## Nutrition Facts



## Properties

Glycemic Index:8.18, Glycemic Load:5.58, Inflammation Score:-1, Nutrition Score:1.0839130492962%

## Nutrients (% of daily need)

Calories: 85.69kcal (4.28%), Fat: 3.94g (6.06%), Saturated Fat: 2.17g (13.57%), Carbohydrates: 11.86g (3.95%), Net Carbohydrates: 11.49g (4.18%), Sugar: 6.85g (7.62%), Cholesterol: 9.35mg (3.12%), Sodium: 74.53mg (3.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.96g (1.91%), Phosphorus: 24.49mg (2.45%), Vitamin B2: 0.04mg (2.23%), Vitamin A: 100.18IU (2%), Calcium: 18.15mg (1.82%), Magnesium: 6.54mg (1.64%), Iron: 0.28mg (1.53%), Fiber: 0.37g (1.46%), Vitamin E: 0.22mg (1.45%), Zinc: 0.2mg (1.31%), Copper: 0.02mg (1.23%), Potassium: 40.95mg (1.17%), Vitamin B1: 0.02mg (1.08%), Vitamin B3: 0.2mg (1.02%)