



## S'more Truffle Pie

READY IN



205 min.

SERVINGS



25

CALORIES



181 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted ()
- 8 graham crackers crushed finely ( 1-)
- 2.5 cups marshmallows jet-puffed miniature divided
- 0.3 cup milk
- 12 oz baker's semi-sweet chocolate chopped
- 0.3 cup sugar
- 8 oz cool whip whipped topping thawed
- 0.7 cup whipping cream

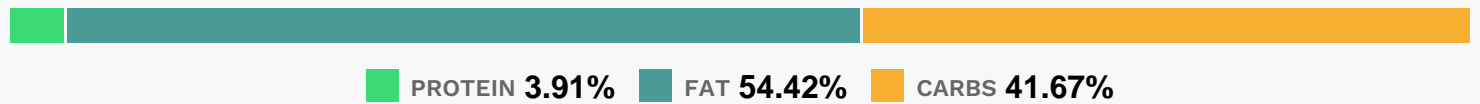
## Equipment

- bowl
- whisk
- microwave

## Directions

- Mix graham crumbs, butter and sugar; press firmly onto bottom and up side of 9-inch pie plate. Microwave cream in medium microwavable bowl on HIGH 1-1/2 minutes or until cream just comes to boil.
- Add chocolate; stir.
- Let stand 2 minutes; stir with wire whisk until chocolate is completely melted and mixture is well blended.
- Pour into crust. Refrigerate 30 minutes or until firm.
- Meanwhile, place 2 cups of the marshmallows and milk in large microwavable bowl. Microwave on HIGH 1-1/2 minutes or until marshmallows are completely melted, stirring after 1 minute. Refrigerate 15 minutes or until cooled.
- Add whipped topping; stir with wire whisk until well blended.
- Spread over chocolate layer in crust. Refrigerate 3 hours or until firm.
- Sprinkle with remaining 1/2 cup marshmallows just before serving. Store leftover pie in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:9.7, Glycemic Load:6.31, Inflammation Score:-2, Nutrition Score:3.018260916452%

## Nutrients (% of daily need)

Calories: 181.07kcal (9.05%), Fat: 11.06g (17.02%), Saturated Fat: 5.98g (37.37%), Carbohydrates: 19.06g (6.35%), Net Carbohydrates: 17.81g (6.48%), Sugar: 13.35g (14.83%), Cholesterol: 8.46mg (2.82%), Sodium: 65.48mg (2.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.7mg (3.9%), Protein: 1.79g (3.58%), Manganese: 0.18mg

(9.05%), Copper: 0.18mg (8.89%), Magnesium: 28.13mg (7.03%), Iron: 1.07mg (5.96%), Phosphorus: 58.21mg (5.82%), Fiber: 1.25g (4.98%), Vitamin A: 191.96IU (3.84%), Zinc: 0.48mg (3.23%), Potassium: 105.18mg (3.01%), Calcium: 26.46mg (2.65%), Vitamin B2: 0.04mg (2.48%), Selenium: 1.69µg (2.42%), Vitamin E: 0.26mg (1.7%), Vitamin B3: 0.3mg (1.52%), Vitamin K: 1.48µg (1.41%), Vitamin B1: 0.02mg (1.29%), Vitamin B12: 0.07µg (1.14%)