



S'mores Ice Box Cake

READY IN



780 min.

SERVINGS



12

CALORIES



417 kcal

DESSERT

Ingredients

- 1.5 cups chocolate pudding cooled prepared
- 1.5 cups whipping cream
- 1 cup marshmallow creme
- 14.4 oz graham crackers
- 1 cup marshmallows miniature
- 1 cup whipping cream
- 1 tablespoon powdered sugar
- 0.5 cup cream sauce hot

Equipment

- bowl
- frying pan
- plastic wrap
- loaf pan
- hand mixer
- microwave

Directions

- Line 9x5-inch loaf pan with plastic wrap, allowing wrap to extend up and over all sides of pan.
- In medium bowl, beat 1 1/2 cups whipping cream with electric mixer on high speed until stiff peaks form. Fold in marshmallow creme.
- To make Cake, spread about 1/2 cup whipped cream mixture in bottom of pan, spreading as evenly as possible. Top with layer of graham crackers, overlapping slightly if needed.
- Spread 3/4 cup pudding over graham crackers. Top with another layer of graham crackers.
- Spread 3/4 cup whipped cream mixture over crackers.
- Sprinkle with 1/2 cup of the marshmallows. Top with another layer of graham crackers. Continue layering, pudding, graham crackers, whipped cream mixture, marshmallows, graham crackers, pudding and then graham crackers. If needed, press cake down in pan. Top with remaining whipped cream mixture. Cover top with plastic wrap; refrigerate at least 12 hours before serving.
- Before serving, remove plastic wrap from top of cake.
- Place serving platter upside down over pan; turn platter and pan over.
- Remove pan; peel off plastic wrap.
- In medium bowl, whip 1 cup whipping cream and the powdered sugar with electric mixer on high speed until stiff peaks form. Frost cake with whipped cream.
- In small microwavable bowl, microwave hot fudge topping on High about 15 seconds or just until drizzling consistency.
- Drizzle over top of cake. Crumble remaining graham crackers; sprinkle over top. Store in refrigerator.

Nutrition Facts

PROTEIN 4.25% FAT 47.65% CARBS 48.1%

Properties

Glycemic Index:11.21, Glycemic Load:20.37, Inflammation Score:-5, Nutrition Score:5.3404347948406%

Nutrients (% of daily need)

Calories: 417.41kcal (20.87%), Fat: 22.5g (34.61%), Saturated Fat: 12.47g (77.92%), Carbohydrates: 51.09g (17.03%), Net Carbohydrates: 49.47g (17.99%), Sugar: 25.36g (28.18%), Cholesterol: 56.16mg (18.72%), Sodium: 329.41mg (14.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.52g (9.03%), Vitamin A: 729.13IU (14.58%), Phosphorus: 112.35mg (11.23%), Vitamin B2: 0.19mg (11.08%), Iron: 1.67mg (9.28%), Magnesium: 31.11mg (7.78%), Vitamin B3: 1.36mg (6.8%), Calcium: 66.31mg (6.63%), Fiber: 1.63g (6.51%), Vitamin B1: 0.09mg (6.14%), Zinc: 0.91mg (6.03%), Vitamin D: 0.79µg (5.29%), Vitamin E: 0.79mg (5.28%), Folate: 18.27µg (4.57%), Potassium: 150.89mg (4.31%), Copper: 0.07mg (3.74%), Manganese: 0.06mg (2.97%), Selenium: 1.93µg (2.76%), Vitamin B6: 0.05mg (2.72%), Vitamin K: 1.95µg (1.86%), Vitamin B12: 0.09µg (1.45%), Vitamin B5: 0.14mg (1.43%)