



## S'mores Ice Cream Cake

READY IN



312 min.

SERVINGS



12

CALORIES



583 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 1.8 qt ice-cream chocolate shell softened
- 14 graham crackers divided
- 10 oz marshmallows jet-puffed miniature divided
- 2 Tbsp milk
- 4 oz baker's semi-sweet chocolate
- 2 Tbsp sugar
- 8 oz cool whip whipped topping (Do not thaw.)

## Equipment

- bowl
- frying pan
- baking sheet
- oven
- broiler
- microwave
- springform pan

## Directions

- Heat oven to 325F.
- Crush 8-1/2 crackers to form fine crumbs; break remaining crackers into rectangles.
- Place cracker crumbs in medium bowl.
- Add butter and sugar; mix well. Press onto bottom of 9-inch springform pan.
- Bake 12 min. or until lightly browned. Cool completely.
- Meanwhile, microwave chocolate and COOL WHIP in microwaveable bowl on HIGH 2 to 2-1/2 min. or until chocolate is completely melted and mixture is blended, stirring after each minute.
- Let stand 15 min.
- Spread chocolate mixture over crust. Stand cracker rectangles, top-sides facing out, around edge of pan, pressing gently into chocolate mixture to secure. Freeze 20 min. or until filling is firm.
- Cover with ice cream. Freeze 4 hours or until ice cream layer is very firm. When ready to serve dessert, reserve 2 cups marshmallows. Microwave remaining marshmallows and milk in large microwaveable bowl on HIGH 1 min. 15 sec. or until marshmallows are completely melted and mixture is well blended, stirring after 1 min. Cool 10 min.
- Heat broiler.
- Place dessert on baking sheet; top with melted marshmallow mixture and reserved marshmallows. Broil, 6 inches from heat, 1 min. or until marshmallows are golden brown.
- Remove rim of pan before serving dessert.

# Nutrition Facts

PROTEIN 5.36% FAT 40.14% CARBS 54.5%

## Properties

Glycemic Index:28.55, Glycemic Load:40.48, Inflammation Score:-6, Nutrition Score:10.0839130101%

## Nutrients (% of daily need)

Calories: 582.64kcal (29.13%), Fat: 26.88g (41.35%), Saturated Fat: 16.35g (102.17%), Carbohydrates: 82.1g (27.37%), Net Carbohydrates: 79.11g (28.77%), Sugar: 62.47g (69.41%), Cholesterol: 58.34mg (19.45%), Sodium: 277.36mg (12.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.27mg (4.09%), Protein: 8.08g (16.16%), Phosphorus: 224.77mg (22.48%), Vitamin B2: 0.33mg (19.66%), Calcium: 187.55mg (18.76%), Magnesium: 68.48mg (17.12%), Copper: 0.33mg (16.71%), Manganese: 0.32mg (16.02%), Iron: 2.63mg (14.61%), Vitamin A: 715.06IU (14.3%), Potassium: 451.33mg (12.9%), Fiber: 2.99g (11.96%), Zinc: 1.41mg (9.41%), Vitamin B5: 0.81mg (8.09%), Vitamin B12: 0.48µg (7.94%), Folate: 30.54µg (7.64%), Selenium: 5.21µg (7.44%), Vitamin B1: 0.1mg (6.93%), Vitamin B3: 1.05mg (5.25%), Vitamin B6: 0.1mg (5.08%), Vitamin E: 0.68mg (4.5%), Vitamin D: 0.3µg (2.02%), Vitamin K: 2.04µg (1.94%), Vitamin C: 0.97mg (1.17%)