

CHOCOLATE

S'Mores Ice Cream Mixer

30 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
11 min	8 min	3 min	10	\$0.22	107 kcal

S'Mores Ice Cream Mixer requires approximately 11 minutes from start to finish. This recipe serves 10. One portion of this dish contains approximately 1g of protein, 2g of fat, and a total of 107 calories. For 22 cents per serving, this recipe covers 2% of your daily requirements of vitamins and min...

Ingredients

- ☐ ½ cup fat-free hot fudge topping
- ☐ 1 cup coarsely chopped graham crackers (about 5 sheets)
- ☐ 1 75-quart) container chocolate light ice cream (such as Edy's), softened
- ☐ 1 cup miniature marshmallows

EQUIPMENT Frying pan, Oven

Method

- 1

Preheat oven to 40
- 2

Spread marshmallows in a single layer on a jelly-roll pan coated with cooking spray. Lightly coat marshmallows with cooking spray.
- 3

Bake at 400 for 3 minutes or until golden brown.
- 4

Spoon ice cream into a large freezer-safe container.
- 5

Add marshmallows, graham crackers, and fudge topping. Gently stir until well blended. Cover and freeze until firm.

Nutrition per serving

107	1 g	2 g	21 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			0.8 g · 5% of daily needs
Fibre			0.7 g · 3% of daily needs
Sugar			10.3 g · 11% of daily needs
Sodium			116 mg · 5% of daily needs
Cholesterol			0.2 mg · 0% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/smores-ice-cream-mixer-146726