

S'mores Ice Cream Pie with Warm Milk Chocolate Sauce







DESSERT

Ingredients

I quart ice-cream chocolate shell softened
1.5 cups graham cracker crumbs
2 cups chocolate-covered graham crackers coarsely chopped
1.5 cups marshmallow crème
2 cups marshmallows mini
5 ounces imported milk chocolate finely chopped
6 tablespoons butter unsalted melted ()
0.5 cup whipping cream

Eq	Equipment	
	bowl	
	frying pan	
	sauce pan	
	oven	
	whisk	
	aluminum foil	
	broiler	
	offset spatula	
	pie form	
Di	rections	
	Preheat oven to 350°F. Spray 9-inch-diameter metal pie pan with nonstick spray.	
	Mix graham cracker crumbs and melted butter in bowl to blend.	
	Transfer to prepared pie pan. Press crumb mixture onto bottom and up sides of pan.	
	Bake until crust is set and golden, about 11 minutes. Cool completely.	
	Using offset spatula, spread half of softened ice cream evenly in crust.	
	Sprinkle 1 cup chopped chocolate-covered graham crackers evenly over.	
	Spread remaining ice cream over, covering graham crackers completely. Freeze until firm, at least 4 hours.	
	Drop marshmallow creme by tablespoonfuls over top of pie. Using moistened fingertips, spread in even layer, covering top of pie completely.	
	Sprinkle mini marshmallows evenly over, pressing slightly to adhere. Cover and freeze until firm, about 4 hours.	
	Bring whipping cream to boil in heavy small saucepan.	
	Remove from heat.	
	Add chocolate; let stand 2 minutes to soften, then whisk until melted and smooth. (Pie and sauce can be made 3 days ahead. Keep pie frozen. Cover and chill sauce; rewarm sauce over low heat just until pourable before serving.)	

	Preheat broiler. Cover pie crust edges with foil collar. Broil pie just until marshmallows are	
	golden brown, watching closely to avoid burning and rotating pan to brown evenly if	
	necessary, about 2 minutes.	
	Transfer pie to platter and serve immediately with warm sauce.	
Nutrition Facts		
	PROTEIN 4.4% FAT 42.37% CARBS 53.23%	

Properties

Glycemic Index:37.64, Glycemic Load:46.86, Inflammation Score:-6, Nutrition Score:11.080434887306%

Nutrients (% of daily need)

Calories: 746.48kcal (37.32%), Fat: 36.81g (56.63%), Saturated Fat: 21.02g (131.38%), Carbohydrates: 104.04g (34.68%), Net Carbohydrates: 100.33g (36.48%), Sugar: 70.25g (78.06%), Cholesterol: 79.6mg (26.53%), Sodium: 359.98mg (15.65%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 15.24mg (5.08%), Protein: 8.6g (17.19%), Phosphorus: 242.03mg (24.2%), Vitamin B2: 0.4mg (23.26%), Magnesium: 78.4mg (19.6%), Vitamin A: 973.16IU (19.46%), Iron: 3.21mg (17.86%), Calcium: 176.12mg (17.61%), Fiber: 3.71g (14.83%), Copper: 0.29mg (14.42%), Manganese: 0.25mg (12.74%), Potassium: 430.91mg (12.31%), Zinc: 1.74mg (11.63%), Vitamin B1: 0.14mg (9.6%), Folate: 38.09µg (9.52%), Vitamin B3: 1.86mg (9.28%), Vitamin B5: 0.72mg (7.18%), Vitamin B12: 0.38µg (6.41%), Selenium: 4.22µg (6.02%), Vitamin B6: 0.12mg (5.84%), Vitamin E: 0.78mg (5.21%), Vitamin D: 0.63µg (4.21%), Vitamin K: 2.68µg (2.55%), Vitamin C: 0.92mg (1.11%)