



S'mores Ice Cream Pie with Warm Milk Chocolate Sauce

READY IN



45 min.

SERVINGS



8

CALORIES



746 kcal

DESSERT

Ingredients

- ☐ 1 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

Equipment

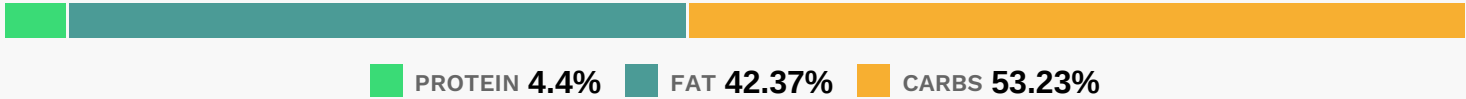
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ broiler
- ☐ offset spatula
- ☐ pie form

Directions

- ☐ 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



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: 0g (100%), Alcohol %: 0% (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%)