

Grown-Up S'Mores Torte

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 12

*10 squares cinnamon graham
crackers
2/3 cup sliced almonds, toasted
1 tablespoon sugar
1/4 cup butter, melted
1 quart coffee ice cream, softened
1 cup chocolate-fudge flavor ice cream
topping
1 quart dulce de leche ice cream,
softened
1 jar (7 ounce) marshmallow creme
2 cups tiny marshmallows
1 cup miniature semisweet chocolate
pieces*

Preparation Time: 30 minutes

Freeze Time: 13 hours

Preheat the oven to 350 degrees.

In a food processor, combine the crackers, almonds and sugar. Cover and pulse with several on/off turns until the crackers are finely crushed. Add the melted butter; cover and pulse until moist crumbs form. Press the crumb mixture firmly onto the bottom of a nine-inch springform pan. Bake for 10 to 12 minutes or until the edges begin to turn golden. Transfer to a wire rack. Cool.

Using the back of a large spoon, spread the coffee ice cream over the crust. Spread the fudge topping over the coffee ice cream. Freeze about one hour or until the topping sets.

Spread the dulce de leche ice cream over the fudge topping layer. Cover and freeze at least twelve hours or overnight.

Preheat the broiler and arrange the oven rack so that the top of the torte will be about four inches from the heat. Place the pan with the torte on a baking sheet. Quickly spread the marshmallow creme over the top of the torte. Sprinkle evenly with marshmallows and chocolate pieces.

Broil for 30 to 60 seconds or just until the marshmallows turn golden. Run a warm knife around the sides of the pan to loosen. Remove the pan sides. Serve immediately.

To toast the nuts, preheat the oven to 350 degrees. Spread the nuts in a single layer in a shallow baking pan. Bake for 5 to 10 minutes or until the nuts are slightly golden, stirring once or twice; cool.

To soften the ice cream, place the ice cream in a chilled bowl. Stir with a wooden spoon until soft and smooth.

Per Serving (excluding unknown items): 178 Calories; 13g Fat (65.0% calories from fat); 3g Protein; 13g Carbohydrate; 1g Dietary Fiber; 30mg Cholesterol; 66mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	178	Vitamin B6 (mg):	trace
% Calories from Fat:	65.0%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	28.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.5%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	13g	Folacin (mcg):	3mcg
Saturated Fat (g):	6g	Niacin (mg):	trace
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	30mg	% Daily Value:	0.0%
Carbohydrate (g):	13g		
Dietary Fiber (g):	1g		
Protein (g):	3g		
Sodium (mg):	66mg		
Potassium (mg):	61mg		
Calcium (mg):	21mg		
Iron (mg):	trace		
Zinc (mg):	trace		
Vitamin C (mg):	trace		
Vitamin A (i.u.):	144IU		
Vitamin A (r.e.):	36RE		

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	2 1/2
Other Carbohydrates:	1

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	178	Calories from Fat:	116
% Daily Values*			
Total Fat	13g		21%
Saturated Fat	6g		31%
Cholesterol	30mg		10%
Sodium	66mg		3%
Total Carbohydrates	13g		4%
Dietary Fiber	1g		2%
Protein	3g		
Vitamin A			3%
Vitamin C			0%
Calcium			2%
Iron			2%

* Percent Daily Values are based on a 2000 calorie diet.