# Expresso Dessert 

Sara F Patterson, Nancy F Holley \& Cleo F Long Three Sisters Cookbook - Alexander City, AL

## Servings: 12

24 Oreo cookies, crushed
$1 / 3$ cup margarine, melted
1/2 gallon coffee ice cream
3 ounces unsweetened chocolate
2 tablespoons margarine
1 cup granulated sugar
confectioner's sugar (to taste)
2 cans (5-1/2 ounce ea) evaporated milk.
1/2 teaspoon vanilla
11/2 cups Cool Whip Lite®
dash salt
1 1/2 ounces Kablua
1/2 cup nuts

In a bowl, combine the Oreos and margarine. Press into the bottom of a buttered 13x9-inch pan. Refrigerate.

When chilled, spoon the softened ice cream evenly across the bottom of the crust. Freeze.

In a saucepan, melt the chocolate and margarine. Add the granulated sugar, salt and milk. Bring to a boil, stirring until thickened. Add the vanilla. Place in a bowl and chill.

Spread the filling on top of the ice cream. Freeze.

In a bowl, mix the Cool Whip, Kahlua and confectioner's sugar. Spread over the filling. Top with nuts. Freeze.

Per Serving (excluding unknown items): 475 Calories; 29g Fat (53.5\% calories from fat); 7 g Protein; 49g Carbohydrate; 2 g Dietary Fiber; 52mg Cholesterol; 187 mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 5 1/2 Fat; 2 1/2 Other Carbohydrates.

| Calories (kcal): | 475 |
| :--- | ---: |
| \% Calories from Fat: | $53.5 \%$ |
| \% Calories from Carbohydrates: | $40.5 \%$ |
| \% Calories from Protein: | $6.0 \%$ |
| Total Fat (g): | 29 g |
| Saturated Fat (g): | 13 g |

Calories (kcal):
475
53.5\%
\% Calories from Carbohydrates: 40.5\%
\% Calories from Protein: 6.0\%
Total Fat (g): $\quad 29 \mathrm{~g}$
Saturated Fat (g): 13g

| Vitamin B6 $(\mathrm{mg}):$ | trace |
| :--- | ---: |
| Vitamin B12 $(\mathrm{mcg}):$ | .1 mcg |
| Thiamin B1 $(\mathrm{mg}):$ | .1 mg |
| Riboflavin B2 $(\mathrm{mg}):$ | .2 mg |
| Folacin $(\mathrm{mcg}):$ | 9 mcg |
| Niacin $(\mathrm{mg}):$ | trace |


| Monounsaturated Fat (g): | 7 g |
| :--- | ---: |
| Polyunsaturated Fat (g): | 3 g |
| Cholesterol (mg): | 52 mg |
| Carbohydrate (g): | 49 g |
| Dietary Fiber (g): | 2 g |
| Protein (g): | 7 g |
| Sodium (mg): | 187 mg |
| Potassium (mg): | 234 mg |
| Calcium (mg): | 125 mg |
| Iron (mg): | 1 mg |
| Zinc (mg): | 1 mg |
| Vitamin C (mg): | 1 mg |
| Vitamin A (i.u.): | $516 I \mathrm{U}$ |
| Vitamin A (r.e.): | $1101 / 2 \mathrm{RE}$ |

Nutrition Facts
Servings per Recipe: 12

| Calories 475 |  | Calories from Fat: 254 |
| :---: | :---: | :---: |
|  |  | \% Daily Values* |
| Total Fat 29g |  | 45\% |
| Saturated Fat |  | 63\% |
| Cholesterol 52 mg |  | 17\% |
| Sodium 187mg |  | 8\% |
| Total Carbohydrates | 49g | 16\% |
| Dietary Fiber 2g |  | 7\% |
| Protein 7 g |  |  |
| Vitamin A |  | 10\% |
| Vitamin C |  | 1\% |
| Calcium |  | 12\% |
| Iron |  | 4\% |

[^0]
[^0]:    * Percent Daily Values are based on a 2000 calorie diet.

