



Brownie Ice Cream Torte

 Dairy Free

READY IN



205 min.

SERVINGS



16

CALORIES



517 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix
- ☐ 16 maraschino cherries red with stems, drained
- ☐ 0.5 gallon whipped cream softened
- ☐ 16 servings vegetable oil for on brownie mix box
- ☐ 2 tablespoons frangelico
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Equipment

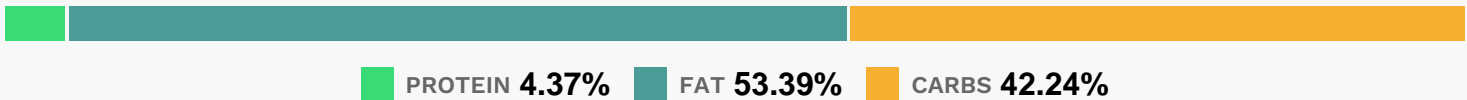
- ☐ frying pan

- ☐ oven
- ☐ toothpicks
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350F. Line 2 (9-inch) round cake pans with foil; grease bottoms only of foil with shortening or cooking spray.
- ☐ Make brownie batter as directed on box. Divide batter evenly between pans.
- ☐ Bake 19 to 22 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely in pans, about 1 hour. Do not remove from pans.
- ☐ Spread slightly softened ice cream evenly on brownies in pans. Freeze at least 2 hours until ice cream is firm.
- ☐ Remove desserts from pans; remove foil.
- ☐ Place on serving plates.
- ☐ Cut each dessert into 8 wedges. Decorate with candy sprinkles and cherries. Store covered in freezer.

Nutrition Facts



Properties

Glycemic Index:3.81, Glycemic Load:16.52, Inflammation Score:-3, Nutrition Score:6.3565218111743%

Nutrients (% of daily need)

Calories: 517.45kcal (25.87%), Fat: 30.88g (47.51%), Saturated Fat: 11g (68.75%), Carbohydrates: 54.98g (18.33%), Net Carbohydrates: 53.99g (19.63%), Sugar: 42.83g (47.59%), Cholesterol: 52.05mg (17.35%), Sodium: 187.91mg (8.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.68g (11.36%), Vitamin K: 26.18µg (24.93%), Vitamin B2: 0.28mg (16.7%), Calcium: 154.12mg (15.41%), Phosphorus: 124.36mg (12.44%), Vitamin E: 1.5mg (10.02%), Vitamin A: 500.27IU (10.01%), Vitamin B12: 0.46µg (7.69%), Vitamin B5: 0.69mg (6.9%), Potassium: 236.46mg (6.76%), Iron: 1.03mg (5.7%), Zinc: 0.83mg (5.53%), Magnesium: 16.76mg (4.19%), Fiber: 0.99g (3.95%), Vitamin B1: 0.05mg (3.23%), Selenium: 2.14µg (3.06%), Vitamin B6: 0.06mg (2.85%), Copper: 0.03mg (1.72%), Vitamin D: 0.24µg (1.58%), Folate: 5.91µg (1.48%)