

# **Brownie Ice Cream Torte**

airy Free







DESSERT

### Ingredients

I box brownie mix betty crocker®
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 betty crocker®
2 tablespoons frangelico betty crocker®

## **Equipment**

frying pan

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.				
Directions  Heat oven to 350°F. 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 i freezer.  Nutrition Facts		toothpicks		
Heat oven to 350°F. 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 if freezer.  Nutrition Facts		aluminum foil		
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 if freezer.  Nutrition Facts	Directions			
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 if freezer.  Nutrition Facts		Heat oven to 350°F. Line 2 (9-inch) round cake pans with foil; grease bottoms only of foil with shortening or cooking spray.		
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 if freezer.  Nutrition Facts		Make brownie batter as directed on box. Divide batter evenly between pans.		
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		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.		
Place on serving plates.  Cut each dessert into 8 wedges. Decorate with candy sprinkles and cherries. Store covered i freezer.  Nutrition Facts				
Cut each dessert into 8 wedges. Decorate with candy sprinkles and cherries. Store covered in freezer.  Nutrition Facts		Remove desserts from pans; remove foil.		
freezer.  Nutrition Facts		Place on serving plates.		
		Cut each dessert into 8 wedges. Decorate with candy sprinkles and cherries. Store covered in freezer.		
PROTEIN 4.37% FAT 53.39% CARBS 42.24%		Nutrition Facts		
		PROTEIN 4.37% FAT 53.39% CARBS 42.24%		

### **Properties**

oven

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: 0g (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%)