



Cake and Ice Cream Shots

READY IN



100 min.

SERVINGS



24

CALORIES



191 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 4 cups strawberry ice cream
- ☐ 24 small crème-filled chocolate sandwich cookies
- ☐ 2 cups non-dairy whipped topping frozen thawed ()

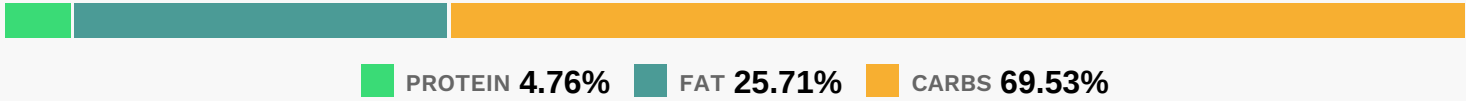
Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and sides of 13x9-inch pan with baking spray with flour.
- ☐ Make and bake cake mix as directed on box, using water, oil and eggs. Cool completely in pan on cooling rack. Crumble cake with fork.
- ☐ In each of 24 (4-oz) glass jars or cups, place 1 small scoop of ice cream.
- ☐ Layer with crumbled cake and half of the cookie pieces. Top with remaining ice cream, a dollop of whipped topping and remaining cookie pieces.
- ☐ Serve immediately or freeze until serving time.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:4.0591304405876%

Nutrients (% of daily need)

Calories: 191.19kcal (9.56%), Fat: 5.56g (8.55%), Saturated Fat: 2.88g (17.97%), Carbohydrates: 33.82g (11.27%), Net Carbohydrates: 33.01g (12.01%), Sugar: 15.68g (17.43%), Cholesterol: 6.51mg (2.17%), Sodium: 221.08mg (9.61%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.31g (4.63%), Iron: 1.95mg (10.85%), Phosphorus: 104.56mg (10.46%), Vitamin B2: 0.14mg (8.24%), Calcium: 78.81mg (7.88%), Manganese: 0.14mg (6.98%), Folate: 24.8µg (6.2%), Vitamin B1: 0.08mg (5.64%), Vitamin B3: 0.85mg (4.27%), Vitamin K: 4.11µg (3.92%), Vitamin E: 0.53mg (3.51%), Copper: 0.06mg (3.22%), Fiber: 0.8g (3.22%), Magnesium: 11.31mg (2.83%), Vitamin B5: 0.27mg (2.73%), Selenium: 1.84µg (2.63%), Potassium: 85.88mg (2.45%), Vitamin C: 1.69mg (2.05%), Vitamin B12: 0.1µg (1.67%), Vitamin B6: 0.03mg (1.58%), Zinc: 0.23mg (1.52%), Vitamin A: 75.26IU (1.51%)