



Candy Bar Ice Cream

 **Gluten Free**  **Dairy Free**

READY IN



15 min.

SERVINGS



2

CALORIES



663 kcal

DESSERT

Ingredients

- 1 tablespoon cream sauce
- 4.1 ounces snickers candy bars chopped
- 2.5 cups whipped cream softened

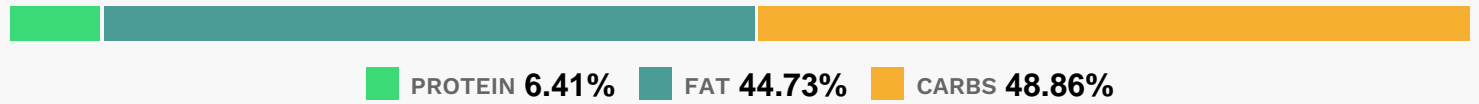
Equipment

- blender

Directions

- In a blender, combine the ice cream and fudge topping; cover and process until smooth. Stir in the candy bars.
- Transfer to a freezer container; freeze for 4 hours or until firm. May be frozen for up to 2 months.

Nutrition Facts



Properties

Glycemic Index:58, Glycemic Load:42.16, Inflammation Score:-6, Nutrition Score:11.96086957662%

Nutrients (% of daily need)

Calories: 662.94kcal (33.15%), Fat: 32.96g (50.71%), Saturated Fat: 16.9g (105.65%), Carbohydrates: 81.01g (27%), Net Carbohydrates: 78.24g (28.45%), Sugar: 67.92g (75.47%), Cholesterol: 80.32mg (26.77%), Sodium: 305.12mg (13.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.36mg (1.79%), Protein: 10.63g (21.26%), Phosphorus: 293.96mg (29.4%), Vitamin B2: 0.48mg (28.29%), Calcium: 270.43mg (27.04%), Zinc: 2.68mg (17.9%), Magnesium: 69.91mg (17.48%), Vitamin A: 789.32IU (15.79%), Potassium: 544.88mg (15.57%), Vitamin B5: 1.32mg (13.16%), Manganese: 0.25mg (12.69%), Vitamin B12: 0.74µg (12.38%), Vitamin B3: 2.33mg (11.64%), Copper: 0.23mg (11.47%), Selenium: 7.77µg (11.09%), Fiber: 2.77g (11.08%), Vitamin E: 1.63mg (10.83%), Vitamin B1: 0.11mg (7.07%), Vitamin B6: 0.13mg (6.7%), Folate: 24.47µg (6.12%), Iron: 0.69mg (3.86%), Vitamin D: 0.33µg (2.2%), Vitamin K: 1.85µg (1.76%), Vitamin C: 1.3mg (1.58%)