



Chocolate-Cherry Ice-Cream Cake

READY IN



585 min.

SERVINGS



12

CALORIES



492 kcal

DESSERT

Ingredients

- 16 crème-filled chocolate sandwich cookies
- 0.3 cup butter
- 4 cups whipped cream softened
- 8 crème-filled chocolate sandwich cookies coarsely chopped
- 1 cup semisweet chocolate chips miniature
- 4 cups whipped cream softened
- 0.5 cup topping
- 1 serving garnish: whipped cream sweetened
- 12 cherries fresh with stems

Equipment

- food processor
- frying pan
- oven
- aluminum foil
- springform pan

Directions

- Heat oven to 350°F.
- Place 16 cookies in food processor. Cover and process until finely ground.
- Add butter; cover and process until mixed. Press in springform pan, 9x3 inches.
- Bake 8 to 10 minutes or until firm. Cool completely, about 30 minutes.
- Wrap outside of springform pan with foil.
- Spread cherry ice cream over cooled crust. Freeze 30 minutes.
- Sprinkle chopped cookies and 1/2 cup of the chocolate chips over cherry ice cream; press slightly.
- Spread vanilla ice cream over top. Drop fudge sauce over ice cream in small spoonfuls; swirl slightly into ice cream.
- Sprinkle with remaining 1/2 cup chocolate chips; press slightly. Freeze about 8 hours until firm.
- To serve, let stand at room temperature 5 to 10 minutes. Carefully remove side of pan.
- Cut dessert into wedges. Top each wedge with whipped cream and cherry.

Nutrition Facts



PROTEIN 5.04% **FAT 48.68%** **CARBS 46.28%**

Properties

Glycemic Index:16.58, Glycemic Load:12.57, Inflammation Score:-5, Nutrition Score:10.432608682176%

Flavonoids

Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Peonidin: 0.12mg, Peonidin: 0.12mg, Peonidin: 0.12mg, Peonidin: 0.12mg Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.4mg, Epicatechin: 0.4mg, Epicatechin: 0.4mg, Epicatechin: 0.4mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 492.33kcal (24.62%), Fat: 26.88g (41.35%), Saturated Fat: 13.04g (81.51%), Carbohydrates: 57.5g (19.17%), Net Carbohydrates: 54.08g (19.67%), Sugar: 41.13g (45.7%), Cholesterol: 40.41mg (13.47%), Sodium: 253.95mg (11.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 19.04mg (6.35%), Protein: 6.26g (12.53%), Iron: 4.42mg (24.57%), Manganese: 0.48mg (24.18%), Copper: 0.4mg (19.77%), Phosphorus: 181.48mg (18.15%), Vitamin B2: 0.29mg (17.31%), Magnesium: 65.46mg (16.36%), Calcium: 139.07mg (13.91%), Fiber: 3.41g (13.65%), Potassium: 399.52mg (11.41%), Vitamin A: 558.78IU (11.18%), Vitamin E: 1.46mg (9.74%), Zinc: 1.42mg (9.47%), Vitamin K: 8.75µg (8.34%), Selenium: 4.79µg (6.84%), Vitamin B5: 0.68mg (6.79%), Vitamin B12: 0.39µg (6.54%), Vitamin B1: 0.1mg (6.45%), Folate: 19.93µg (4.98%), Vitamin B3: 0.94mg (4.68%), Vitamin B6: 0.06mg (3.08%), Vitamin C: 1.12mg (1.36%), Vitamin D: 0.18µg (1.19%)