



Chocolate-Cherry Ice-Cream Cake

READY IN



585 min.

SERVINGS



12

CALORIES



506 kcal

DESSERT

Ingredients

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

Equipment

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

Directions

- Heat oven to 350F.
- 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 49.45%** **CARBS 45.51%**

Properties

Glycemic Index:16.58, Glycemic Load:12.95, Inflammation Score:-5, Nutrition Score:10.603043431821%

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: 506.47kcal (25.32%), Fat: 28.1g (43.23%), Saturated Fat: 13.8g (86.26%), Carbohydrates: 58.18g (19.39%), Net Carbohydrates: 54.77g (19.92%), Sugar: 41.57g (46.19%), Cholesterol: 44.59mg (14.86%), Sodium: 254.39mg (11.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 19.04mg (6.35%), Protein: 6.44g (12.88%), Iron: 4.43mg (24.59%), Manganese: 0.48mg (24.18%), Copper: 0.4mg (19.8%), Phosphorus: 186.38mg (18.64%), Vitamin B2: 0.3mg (17.52%), Magnesium: 66.06mg (16.52%), Calcium: 144.63mg (14.46%), Fiber: 3.41g (13.65%), Vitamin A: 596.45IU (11.93%), Potassium: 407.61mg (11.65%), Vitamin E: 1.5mg (9.98%), Zinc: 1.44mg (9.6%), Vitamin K: 8.86µg (8.44%), Vitamin B5: 0.7mg (6.96%), Selenium: 4.86µg (6.95%), Vitamin B12: 0.41µg (6.81%), Vitamin B1: 0.1mg (6.59%), Folate: 20.09µg (5.02%), Vitamin B3: 0.94mg (4.7%), Vitamin B6: 0.06mg (3.19%), Vitamin C: 1.12mg (1.36%), Vitamin D: 0.2µg (1.33%)