



Chocolate Chip Cookie Ice Cream Pie

READY IN



140 min.

SERVINGS



8

CALORIES



727 kcal

Ingredients

- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons water
- ☐ 0.5 cup topping hot
- ☐ 4 cups cream-filled chocolate sandwich cookie crumbs softened

Equipment

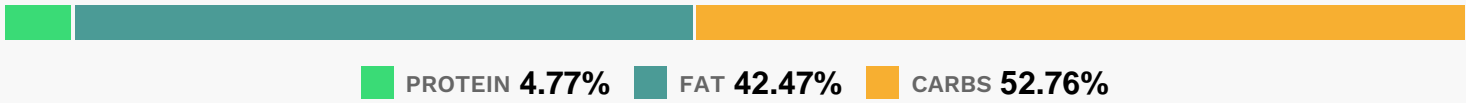
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

☐ microwave

Directions

- ☐ Blend cookie mix, butter and water; reserve 1/2 cup dough. Press remaining dough into greased and floured 9-inch pie plate.
- ☐ Bake at 350°F for 14 to 16 minutes or until golden brown on edge. Cool on cooling rack 10 minutes.
- ☐ Roll reserved dough into 16-1/2-inch balls and place on ungreased cookie sheet; press slightly to flatten.
- ☐ Bake at 350°F 6 to 8 minutes or until set.
- ☐ Spoon about 1/4 cup fudge topping onto bottom crust. Spoon ice cream into crust. Freeze at least 2 hours.
- ☐ Place cookies on pie by pressing them in at an angle. Microwave remaining 1/4 cup fudge topping uncovered 30 seconds on High; drizzle over pie.

Nutrition Facts



Properties

Glycemic Index:19.96, Glycemic Load:46.29, Inflammation Score:-5, Nutrition Score:5.3613042807126%

Nutrients (% of daily need)

Calories: 726.61kcal (36.33%), Fat: 34.95g (53.77%), Saturated Fat: 14.29g (89.32%), Carbohydrates: 97.71g (32.57%), Net Carbohydrates: 95.44g (34.71%), Sugar: 49.19g (54.65%), Cholesterol: 50.33mg (16.78%), Sodium: 501.98mg (21.83%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.83g (17.66%), Magnesium: 62.93mg (15.73%), Vitamin B1: 0.21mg (14.11%), Folate: 42.59µg (10.65%), Vitamin A: 532.48IU (10.65%), Calcium: 106.33mg (10.63%), Fiber: 2.27g (9.07%), Potassium: 305.13mg (8.72%), Vitamin B2: 0.13mg (7.77%), Iron: 1.21mg (6.7%), Vitamin B3: 1.29mg (6.46%), Phosphorus: 51.09mg (5.11%), Vitamin E: 0.72mg (4.79%), Manganese: 0.07mg (3.52%), Copper: 0.07mg (3.34%), Zinc: 0.48mg (3.18%), Vitamin K: 1.14µg (1.08%)