



Chocolate Chip-Ice Cream Dessert

READY IN



205 min.

SERVINGS



15

CALORIES



516 kcal

SIDE DISH

Ingredients

- 17.5 oz chocolate chip cookie mix
- 0.5 cup butter softened
- 1 eggs
- 7.3 oz chocolate topping that forms shell hard
- 1.5 quart ice-cream chocolate shell (6 cups)

Equipment

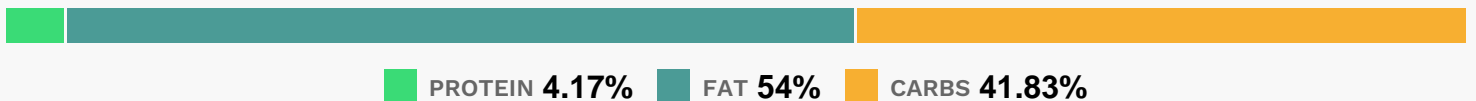
- bowl
- frying pan

- baking sheet
- oven
- wire rack

Directions

- Heat oven to 375°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, butter and egg until soft dough forms.
- On ungreased cookie sheet, make 5 cookies by dropping dough by tablespoonfuls.
- Bake 9 to 11 minutes or until edges are golden brown. Cool 2 minutes; remove from cookie sheet to cooling rack.
- Meanwhile, press remaining dough in pan, using moistened fingers (dough will be sticky).
- Bake 8 to 10 minutes or until set. Cool completely, about 30 minutes.
- Spread 1/3 cup chocolate topping over baked crust. Freeze 10 to 15 minutes or until chocolate is set.
- Meanwhile, remove ice cream from freezer to soften.
- Spread softened ice cream evenly over chocolate-topped crust.
- Crumble 5 baked cookies; sprinkle over ice cream layer.
- Drizzle remaining chocolate topping over cookie crumbs. Cover; freeze 2 hours. To serve, let stand at room temperature 5 minutes before cutting. For serving pieces, cut into 5 rows by 3 rows. Store covered in freezer.

Nutrition Facts



Properties

Glycemic Index:6.58, Glycemic Load:23.22, Inflammation Score:-5, Nutrition Score:6.7652174065942%

Nutrients (% of daily need)

Calories: 515.5kcal (25.78%), Fat: 31.8g (48.92%), Saturated Fat: 15.66g (97.89%), Carbohydrates: 55.43g (18.48%), Net Carbohydrates: 52.98g (19.27%), Sugar: 40.25g (44.72%), Cholesterol: 45.73mg (15.24%), Sodium: 272.05mg (11.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.52g (11.04%), Vitamin B2: 0.26mg (15.25%), Vitamin A: 680.18IU (13.6%), Phosphorus: 125.01mg (12.5%), Calcium: 107.07mg (10.71%), Vitamin B1: 0.15mg (10.05%), Fiber:

2.45g (9.81%), Magnesium: 38.94mg (9.73%), Folate: 38.76µg (9.69%), Potassium: 303.06mg (8.66%), Iron: 1.47mg (8.16%), Manganese: 0.13mg (6.67%), Copper: 0.13mg (6.49%), Vitamin B5: 0.58mg (5.76%), Vitamin B12: 0.31µg (5.14%), Zinc: 0.75mg (5.01%), Selenium: 3.27µg (4.67%), Vitamin B3: 0.88mg (4.4%), Vitamin E: 0.55mg (3.66%), Vitamin B6: 0.06mg (2.89%), Vitamin D: 0.25µg (1.65%)