



## Chocolate Chip-Ice Cream Dessert

READY IN



205 min.

SERVINGS



15

CALORIES



349 kcal

SIDE DISH

### Ingredients

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

### Equipment

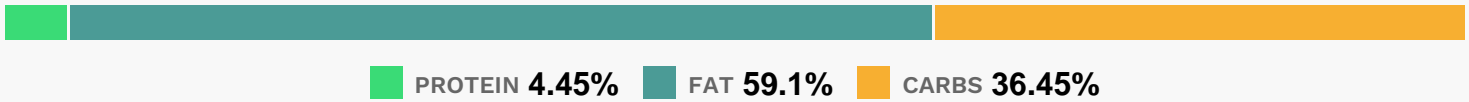
- ☐ bowl
- ☐ frying pan

- ☐ baking sheet
- ☐ oven
- ☐ wire rack

## Directions

- ☐ Heat oven to 375F. 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:12.8, Inflammation Score:-5, Nutrition Score:5.3460870138977%

## Nutrients (% of daily need)

Calories: 349.47kcal (17.47%), Fat: 23.84g (36.68%), Saturated Fat: 12.49g (78.09%), Carbohydrates: 33.08g (11.03%), Net Carbohydrates: 31.56g (11.48%), Sugar: 29.55g (32.83%), Cholesterol: 43.09mg (14.36%), Sodium: 153.55mg (6.68%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.04g (8.07%), Vitamin A: 680.18IU (13.6%), Vitamin B2: 0.2mg (11.76%), Phosphorus: 108.84mg (10.88%), Calcium: 107.07mg (10.71%), Magnesium: 28.05mg

(7.01%), Potassium: 242.99mg (6.94%), Manganese: 0.13mg (6.67%), Copper: 0.13mg (6.49%), Fiber: 1.53g (6.11%), Iron: 1.07mg (5.96%), Vitamin B5: 0.58mg (5.76%), Vitamin B12: 0.31µg (5.14%), Selenium: 3.27µg (4.67%), Folate: 16.64µg (4.16%), Zinc: 0.59mg (3.91%), Vitamin E: 0.55mg (3.66%), Vitamin B6: 0.06mg (2.89%), Vitamin B1: 0.04mg (2.79%), Vitamin D: 0.25µg (1.65%), Vitamin B3: 0.22mg (1.1%)