



## Chocolate Cookie Ice Cream Slice

READY IN



375 min.

SERVINGS



15

CALORIES



202 kcal

### Ingredients

- 0.3 cup butter melted
- 14 chocolate chip cookie mix crushed (2 inch) (1-)
- 5 cups ice-cream chocolate shell softened
- 1 oz baker's semi-sweet chocolate
- 1.5 cups cool whip whipped topping thawed

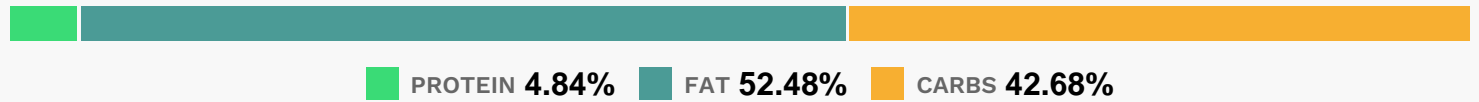
### Equipment

- frying pan
- loaf pan
- aluminum foil

# Directions

- Line 9x5-inch loaf pan with foil, with ends of foil extending over sides.
- Spread ice cream onto bottom of pan.
- Mix cookie crumbs and butter; sprinkle over ice cream. Cover with ends of foil; gently press crumb mixture into ice cream.
- Freeze 6 hours or until firm.
- Invert dessert onto plate when ready to serve; remove pan and foil. Frost dessert with COOL WHIP. Coarsely grate chocolate; sprinkle over dessert.

# Nutrition Facts



# Properties

Glycemic Index:9.91, Glycemic Load:9.18, Inflammation Score:-2, Nutrition Score:3.1652173659076%

# Nutrients (% of daily need)

Calories: 201.55kcal (10.08%), Fat: 12.09g (18.6%), Saturated Fat: 7.19g (44.91%), Carbohydrates: 22.12g (7.37%), Net Carbohydrates: 21.15g (7.69%), Sugar: 16.97g (18.85%), Cholesterol: 24.18mg (8.06%), Sodium: 100.21mg (4.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.51g (5.01%), Vitamin B2: 0.11mg (6.64%), Phosphorus: 63.48mg (6.35%), Vitamin A: 284.08IU (5.68%), Calcium: 55.36mg (5.54%), Magnesium: 20.08mg (5.02%), Manganese: 0.09mg (4.33%), Potassium: 147.44mg (4.21%), Copper: 0.08mg (4.19%), Fiber: 0.97g (3.87%), Iron: 0.66mg (3.67%), Vitamin B1: 0.05mg (3.64%), Folate: 14.26µg (3.56%), Vitamin B5: 0.25mg (2.54%), Vitamin B12: 0.15µg (2.54%), Zinc: 0.37mg (2.45%), Selenium: 1.48µg (2.11%), Vitamin E: 0.27mg (1.79%), Vitamin B3: 0.33mg (1.65%), Vitamin B6: 0.03mg (1.32%)