



Chocolate-Peanut Butter Ice Cream Sandwich Cake

♥ Popular

READY IN



255 min.

SERVINGS



12

CALORIES



339 kcal

Ingredients

- 0.7 cup crunchy peanut butter divided
- 3.4 oz jell-o vanilla flavor pudding instant
- 0.5 cup milk cold
- 2 Tbsp planters roasted peanuts dry chopped
- 12 vanilla ice cream sandwiches
- 8 oz cool whip whipped topping divided thawed

Equipment

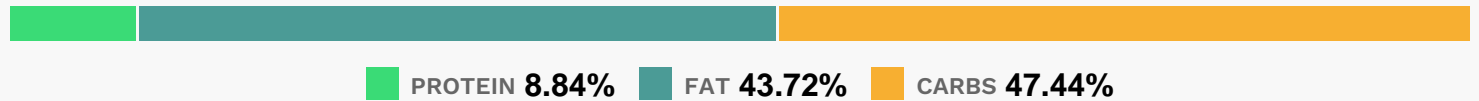
- bowl

- whisk
- aluminum foil

Directions

- Whisk 1/2 cup peanut butter and milk in medium bowl until blended.
- Add dry pudding mix; beat 2 min. Stir in 1 cup COOL WHIP.
- Arrange 4 ice cream sandwiches, long sides together, on 24-inch-long sheet of Reynolds Wrap Aluminum Foil; top with half the pudding mixture. Repeat layers. Top with remaining sandwiches.
- Mix remaining peanut butter and COOL WHIP until blended; spread onto top and sides of dessert.
- Freeze 4 hours or until firm. Top with nuts before serving.

Nutrition Facts



Properties

Glycemic Index:8.25, Glycemic Load:15.98, Inflammation Score:-3, Nutrition Score:4.7404347787733%

Nutrients (% of daily need)

Calories: 338.98kcal (16.95%), Fat: 17.12g (26.34%), Saturated Fat: 5.16g (32.26%), Carbohydrates: 41.79g (13.93%), Net Carbohydrates: 40.46g (14.71%), Sugar: 25.91g (28.79%), Cholesterol: 16.3mg (5.43%), Sodium: 235.27mg (10.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.79g (15.58%), Manganese: 0.29mg (14.69%), Magnesium: 48.04mg (12.01%), Vitamin B3: 2.23mg (11.16%), Calcium: 89.74mg (8.97%), Phosphorus: 76.19mg (7.62%), Vitamin E: 1.08mg (7.23%), Potassium: 233.8mg (6.68%), Fiber: 1.33g (5.34%), Copper: 0.09mg (4.68%), Vitamin A: 205.46IU (4.11%), Vitamin B6: 0.08mg (3.88%), Folate: 15.37µg (3.84%), Zinc: 0.51mg (3.39%), Vitamin B2: 0.05mg (3.02%), Selenium: 2.05µg (2.93%), Iron: 0.45mg (2.5%), Vitamin B5: 0.22mg (2.21%), Vitamin B1: 0.03mg (1.81%), Vitamin B12: 0.09µg (1.54%)