



Chocolate-Peanut Butter Ice Cream Sandwich Cake

READY IN



255 min.

SERVINGS



15

CALORIES



271 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

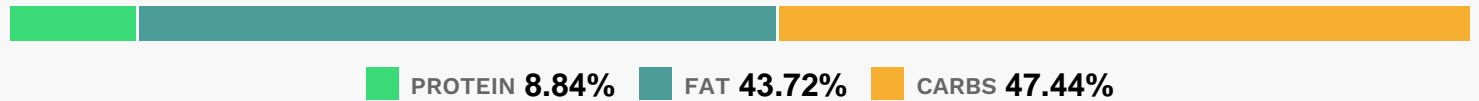
- bowl

- 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:6.6, Glycemic Load:12.78, Inflammation Score:-3, Nutrition Score:3.793478247912%

Nutrients (% of daily need)

Calories: 271.19kcal (13.56%), Fat: 13.7g (21.07%), Saturated Fat: 4.13g (25.8%), Carbohydrates: 33.43g (11.14%), Net Carbohydrates: 32.37g (11.77%), Sugar: 20.73g (23.03%), Cholesterol: 13.04mg (4.35%), Sodium: 188.22mg (8.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.23g (12.46%), Manganese: 0.23mg (11.75%), Magnesium: 38.43mg (9.61%), Vitamin B3: 1.79mg (8.93%), Calcium: 71.79mg (7.18%), Phosphorus: 60.95mg (6.1%), Vitamin E: 0.87mg (5.79%), Potassium: 187.04mg (5.34%), Fiber: 1.07g (4.27%), Copper: 0.07mg (3.75%), Vitamin A: 164.36IU (3.29%), Vitamin B6: 0.06mg (3.11%), Folate: 12.3µg (3.07%), Zinc: 0.41mg (2.71%), Vitamin B2: 0.04mg (2.41%), Selenium: 1.64µg (2.34%), Iron: 0.36mg (2%), Vitamin B5: 0.18mg (1.77%), Vitamin B1: 0.02mg (1.45%), Vitamin B12: 0.07µg (1.24%)