



Chocolate-Peppermint Ice Cream Cake

READY IN



45 min.

SERVINGS



12

CALORIES



470 kcal

DESSERT

Ingredients

- ☐ 12 servings broken into pieces whole hard
- ☐ 0.5 ounce chocolate wafers such as nabisco famous (61 cookies)
- ☐ 0.3 cup plus light
- ☐ 10 ounces coarsely red-and-white-striped peppermint candies hard crushed
- ☐ 2 teaspoons peppermint extract
- ☐ 6 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 0.5 cup butter unsalted (1 stick)
- ☐ 7 cups premium vanilla ice cream softened
- ☐ 0.5 cup whipping cream

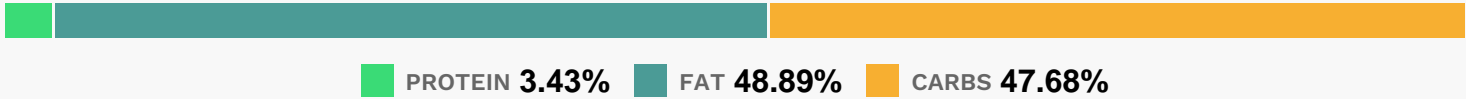
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ knife
- ☐ whisk
- ☐ springform pan

Directions

- ☐ Melt butter with chocolate in heavy small saucepan over low heat. Finely grind cookies in processor.
- ☐ Add warm chocolate mixture; blend just until crumbs are moistened. Reserve 1 cup crumb mixture in small bowl. Press remaining crumb mixture onto sides, then bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides. Freeze.
- ☐ Bring cream and corn syrup to boil in heavy large saucepan.
- ☐ Remove from heat.
- ☐ Add chocolate; whisk until melted and smooth.
- ☐ Let stand until cool but still pourable, about 1 hour.
- ☐ Working quickly, mix ice cream, 1 1/4 cups crushed candies, and extract in large bowl just until blended. Spoon half of ice cream into crust; spread evenly (place remaining ice cream mixture in bowl in freezer).
- ☐ Sprinkle reserved 1 cup cookie crumbs over ice cream in pan; press gently.
- ☐ Pour 1 cup chocolate glaze over ice cream in pan. Freeze 1 hour. Top with remaining ice cream; spread evenly. Freeze until firm, about 4 hours. Stir remaining glaze over low heat just until pourable but not warm.
- ☐ Pour glaze over ice cream; spread evenly. Freeze overnight.
- ☐ Run sharp knife between crust and pan sides to loosen cake. Release pan sides.
- ☐ Transfer cake to platter.
- ☐ Garnish cake with peppermint candies and serve.

Nutrition Facts



Properties

Glycemic Index:22.46, Glycemic Load:28.5, Inflammation Score:-5, Nutrition Score:6.1343478275382%

Nutrients (% of daily need)

Calories: 469.86kcal (23.49%), Fat: 25.33g (38.98%), Saturated Fat: 15.54g (97.13%), Carbohydrates: 55.58g (18.53%), Net Carbohydrates: 53.87g (19.59%), Sugar: 44.44g (49.38%), Cholesterol: 66.3mg (22.1%), Sodium: 78.05mg (3.39%), Alcohol: 0.23g (100%), Alcohol %: 0.2% (100%), Caffeine: 12.31mg (4.1%), Protein: 4g (8.01%), Vitamin A: 713.54IU (14.27%), Vitamin B2: 0.22mg (12.79%), Phosphorus: 127.33mg (12.73%), Calcium: 117.53mg (11.75%), Manganese: 0.2mg (10.21%), Copper: 0.2mg (10.16%), Magnesium: 37.39mg (9.35%), Potassium: 248.83mg (7.11%), Fiber: 1.71g (6.85%), Zinc: 0.98mg (6.56%), Vitamin B12: 0.36µg (5.98%), Iron: 1.03mg (5.7%), Vitamin B5: 0.53mg (5.3%), Selenium: 3.09µg (4.41%), Vitamin E: 0.63mg (4.23%), Vitamin D: 0.45µg (3.03%), Vitamin B1: 0.05mg (3.01%), Vitamin B6: 0.05mg (2.32%), Vitamin K: 2.26µg (2.15%), Vitamin B3: 0.25mg (1.28%), Folate: 5.09µg (1.27%)