



Coffee Ice Cream Fudge Cake

READY IN



540 min.

SERVINGS



8

CALORIES



1191 kcal

DESSERT

Ingredients

- 1 cup almonds toasted
- 0.5 cup butter melted
- 0.5 cup plus light
- 16 graham crackers
- 1 cup heavy cream
- 1.5 quarts coffee ice cream softened
- 7 ounce marshmallow crème
- 2 cups marshmallows miniature
- 10 ounces bittersweet chocolate chopped

- 3 tablespoons sugar white

Equipment

- food processor
- frying pan
- baking sheet
- sauce pan
- oven
- knife
- whisk
- blender
- cake form
- broiler
- microwave

Directions

- To make fudge sauce, combine heavy cream and corn syrup in heavy saucepan. Bring to a boil, remove from heat, add chocolate and whisk until smooth. Refrigerate until cool, about 45 minutes.
- To make ice cream cake, preheat oven to 350 degrees F (175 degrees C). Finely grind graham crackers and almonds in food processor or blender. Stir in sugar.
- Add butter and process until moist crumbs form. Press mixture into bottom and sides of 9 inch spring form pan.
- Bake until golden, about 12 minutes. Allow to cool, then spread 2 cups softened ice cream over crust. Spoon 3/4 cup fudge sauce over ice cream. Freeze until set, then repeat layering. Cover and freeze 8 hours or overnight. Refrigerate remaining fudge sauce.
- The next day, preheat the oven broiler. Warm the remaining fudge sauce in the microwave or a small saucepan.
- Place the cake pan on a cookie sheet.
- Spread the marshmallow creme over cake and sprinkle miniature marshmallows on top.

Place under broiler until marshmallows are deep brown. Loosen cake with knife and remove sides of pan.

Serve immediately with warmed fudge sauce.

Nutrition Facts

PROTEIN 5.02% **FAT 49.53%** **CARBS 45.45%**

Properties

Glycemic Index:43.07, Glycemic Load:52.43, Inflammation Score:-8, Nutrition Score:21.833478253821%

Flavonoids

Cyanidin: 0.44mg, Cyanidin: 0.44mg, Cyanidin: 0.44mg, Cyanidin: 0.44mg Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Isorhamnetin: 0.47mg, Isorhamnetin: 0.47mg, Isorhamnetin: 0.47mg, Isorhamnetin: 0.47mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 1191.36kcal (59.57%), Fat: 67.14g (103.3%), Saturated Fat: 35.11g (219.46%), Carbohydrates: 138.6g (46.2%), Net Carbohydrates: 131.32g (47.75%), Sugar: 102.04g (113.37%), Cholesterol: 144.32mg (48.11%), Sodium: 452.71mg (19.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 30.48mg (10.16%), Protein: 15.32g (30.63%), Vitamin B2: 0.78mg (45.64%), Manganese: 0.89mg (44.68%), Phosphorus: 442.65mg (44.26%), Vitamin E: 5.92mg (39.47%), Magnesium: 154.82mg (38.71%), Copper: 0.69mg (34.56%), Calcium: 345.53mg (34.55%), Vitamin A: 1556.8IU (31.14%), Fiber: 7.28g (29.1%), Iron: 4.28mg (23.79%), Zinc: 3.45mg (22.98%), Potassium: 767.21mg (21.92%), Vitamin B12: 0.83µg (13.79%), Vitamin B1: 0.2mg (13.6%), Vitamin B5: 1.31mg (13.13%), Selenium: 8.33µg (11.9%), Vitamin B3: 2.24mg (11.22%), Vitamin B6: 0.16mg (8.05%), Folate: 31.36µg (7.84%), Vitamin D: 0.83µg (5.54%), Vitamin K: 5.03µg (4.79%), Vitamin C: 1.24mg (1.51%)