



Coffee-Toffee Ice Cream Tart

READY IN



45 min.

SERVINGS



8

CALORIES



519 kcal

DESSERT

Ingredients

- ☐ 0.5 cup chocolate-covered toffee bars english coarsely chopped (such as Skor or Heath; 4 ounces)
- ☐ 7 ounces chocolate wafer cookie crumbs crushed finely
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1.5 pints coffee ice cream softened
- ☐ 1 tablespoon butter unsalted
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup whipping cream
- ☐ 6 ounces chocolate white chopped (such as Lindt or Baker's)

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ tart form

Directions

- ☐ Preheat oven to 325°F. Butter 9-inch-diameter tart pan with removable bottom.
- ☐ Mix cookie crumbs and cinnamon in medium bowl.
- ☐ Add melted butter and stir until crumbs are evenly moistened. Press crumb mixture firmly onto bottom and up sides of prepared pan.
- ☐ Bake until crust is set, about 9 minutes. Cool completely.
- ☐ Sprinkle 2 tablespoons chopped toffee over cooled crust.
- ☐ Spread ice cream evenly in crust. Freeze until firm, at least 4 hours or overnight.
- ☐ Combine cream and butter in medium saucepan. Bring to simmer.
- ☐ Remove from heat.
- ☐ Add white chocolate; let stand 1 minute. Stir until chocolate is melted and smooth.
- ☐ Mix in vanilla.
- ☐ Let topping stand until cool and slightly thickened but still pourable, about 15 minutes.
- ☐ Pour white chocolate topping over ice cream tart; tilt pan to cover top of tart completely. Freeze until topping is firm, about 1 hour.
- ☐ Sprinkle remaining toffee over. Freeze until tart is firm, about 4 hours. (Can be prepared 5 days ahead. Cover tightly and keep frozen.)
- ☐ Using small knife, carefully loosen crust from pan sides. Gently push up tart bottom to release tart and serve.

Nutrition Facts



 **PROTEIN 5.45%**  **FAT 51.07%**  **CARBS 43.48%**

Properties

Glycemic Index:26.06, Glycemic Load:30.57, Inflammation Score:-5, Nutrition Score:9.820869544278%

Nutrients (% of daily need)

Calories: 519.08kcal (25.95%), Fat: 29.77g (45.8%), Saturated Fat: 17.06g (106.62%), Carbohydrates: 57.03g (19.01%), Net Carbohydrates: 54.26g (19.73%), Sugar: 43.61g (48.46%), Cholesterol: 59.29mg (19.76%), Sodium: 239.1mg (10.4%), Alcohol: 0.17g (100%), Alcohol %: 0.14% (100%), Caffeine: 11.23mg (3.74%), Protein: 7.14g (14.29%), Vitamin B2: 0.37mg (21.6%), Manganese: 0.42mg (20.88%), Phosphorus: 203.29mg (20.33%), Calcium: 179.82mg (17.98%), Copper: 0.34mg (17.17%), Iron: 2.45mg (13.6%), Magnesium: 53.92mg (13.48%), Vitamin A: 577.01IU (11.54%), Fiber: 2.77g (11.06%), Potassium: 378.78mg (10.82%), Zinc: 1.43mg (9.53%), Vitamin B12: 0.54µg (8.95%), Vitamin B5: 0.81mg (8.13%), Selenium: 5.03µg (7.19%), Vitamin B1: 0.11mg (7.07%), Vitamin E: 0.85mg (5.65%), Vitamin B3: 1.1mg (5.48%), Folate: 18.04µg (4.51%), Vitamin K: 4.07µg (3.88%), Vitamin B6: 0.08mg (3.76%), Vitamin D: 0.36µg (2.42%)